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72
Recipes for
Fall Baking

The Essential
Dutch Oven Bread

6 Epic **FALL Sheet Cakes**

The Origin of America's Most **Iconic Cake Pan**

BOURBON-WALNUT BROWN SUGAR CAKE WITH MASCARPONE BUTTERCREAM
p. 105

SEP/OCT 2018 VOLUME 4, ISSUE 5

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september | october 2018 Volume 4, Issue 5

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I CAN ALWAYS TELL IT'S AUTUMN

from the spicy, buttery scent of pumpkin bread baking in my oven. The aroma is back and the wait is over, bakers.

Fall baking is all about the harvest, that big bounty of squash, apples, pumpkins, and pears. This year we're representing more than just the usual suspects. We're gettin' figgy with it, adding fresh, dried, and poached figs to some of our favorite fall baked goods. Then we show some much overdue love to the Concord grape with bars, cake, and one showstopping focaccia. But don't worry—all the autumn stars get their due, from a braided Pumpkin-Date Babka (page 112) to Apple-Cranberry Pull-Apart Bread (page 77). Whatever else you're craving you'll find packed into one of our seasonal fall sheet cakes, like our warm, boozy Bourbon-Walnut Brown Sugar Cake with Mascarpone Buttercream (our cover star, found on page 105).

Fall baking is also about gathering with family. With that family spirit in mind, we headed to Nordic Ware, a Minneapolis, Minnesota-based company that has changed the face of home baking all while keeping it in the family. We trace their success story through the lens of the Bundt pan—their greatest invention and one of my favorite baking pans ever.

We're highlighting the West Coast pastry mecca Jane the Bakery, a patisserie palace that I developed a healthy obsession with when I last visited San Francisco. Then we skipped around the globe a bit—you know I hate staying in one place—landing in Budapest, Hungary, for a look at their old-world rendition of pastry and in Mexico City, Mexico, for a chance to savor the most addictive of pan dulce: *conchas*.

Gather your top fall produce and open your spice drawer; fall baking is back in full force and we have all the cinnamon-scented inspiration you could ever want.

Brian

Brian Hart Hoffman
Editor-in-Chief

Visit *bakefromscratch.com* and follow us for daily baking inspiration

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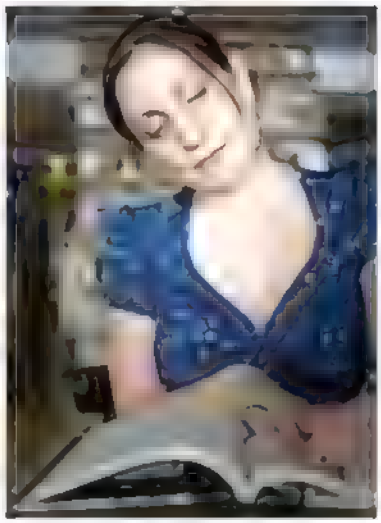
Mark

Alia



MARK WEINBERG

Mark Weinberg is a food and interiors photographer based in New York, New York, where he lives with his wife and two kids in a 704-square-foot apartment. In his tiny kitchen, Mark has baked over 250 pies, his favorite baked good. He photographs for advertising and editorial clients including Food52, West Elm, Target, and Garnet Hill.

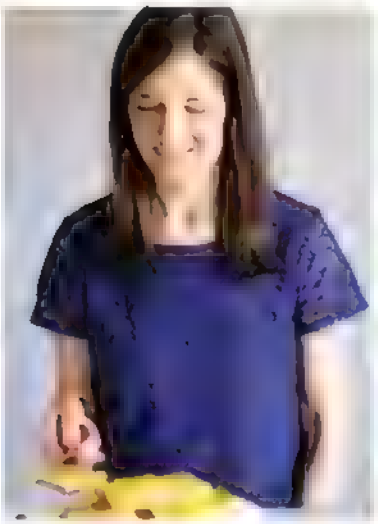
Bundt cake or sheet cake? "Bundt cake. I'm not a frosting lover, so I like that most Bundts only have a drizzle—or none at all!"

ALIA AKKAM

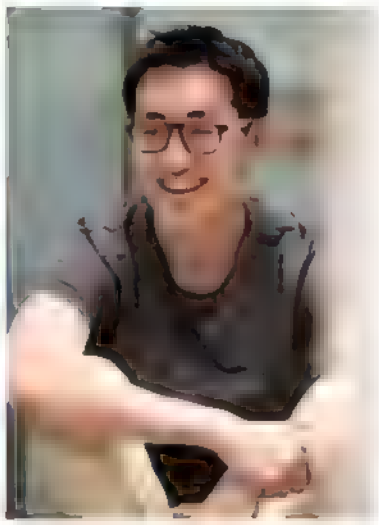
Alia Akkam is a food, drink, travel, and design writer who loves covering the intersection of these different worlds. She has written for outlets like *Hospitality Design*, *Playboy*, and *The Wall Street Journal*. A native New Yorker, she now calls Budapest, Hungary, home and is smitten with the Euro life

Bundt cake or sheet cake? "Bundt cake. There's something just so seductively retro about that voluptuous baking pan and the moist, uniformly rippled slices it produces."

Laura



Chaney



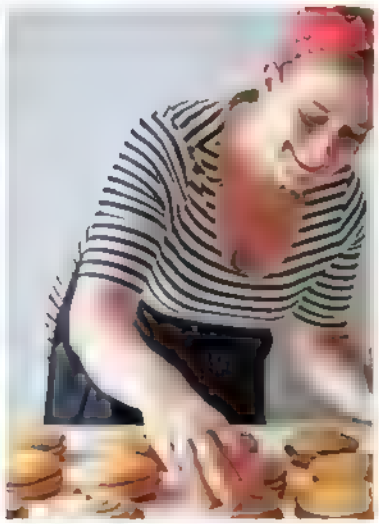
LAURA KASAVAN

Laura Kasavan is the baker, writer, and photographer behind *Tutti Dolci*, a baking and desserts blog featuring sweet recipes for both everyday and special occasions. Based in California, Laura loves to bake with the bounty of local produce, with Meyer lemons and farm stand berries among her favorite ingredients Her work has been featured on BuzzFeed, *Huffington Post*, *Real Simple*, and The Kitchn.

Bundt cake or sheet cake? "Bundt cakes! Whether you add a luscious glaze or a dusting of confectioners' sugar and fresh berries, a Bundt cake is always classically beautiful."

Teresa

Erin



CHANEY KWAK

Chaney Kwak contributes to the *New York Times*, *Condé Nast Traveler*, *AFAR*, *Hemispheres*, and other publications, covering subjects ranging from dive bar bites of Rio de Janeiro, Brazil, to shellfish divers of Jeju, Korea. A contributor to *National Geographic* books and a number of anthologies, he lives in San Francisco, California, where he teaches writing at nearby Stanford University. You can see what he's eating around the world on Instagram (@chaneykwak).

Bundt cake or sheet cake? "Hands down, Bundt cake. I lived almost seven years in Germany, so I have a soft spot for *Gugelhupf* (and any other pastry eaten during the Sunday ritual of *Kaffee und Kuchen*)."

ELIESA JOHNSON

Eliesa Johnson is a photographer based in Minneapolis, Minnesota, and the owner of various photography groups including The Restaurant Project, Eliesa Johnson, Photogen Inc., and ELIESA Consults. Her works are regularly featured in *Food & Wine*, *Mpls St Paul Magazine*, and *Delta Sky*, and she takes photos for the James Beard Foundation. She strives to show the moments that often go unseen and share them with the world.

Bundt cake or sheet cake? "Historically, I'm a sheet cake kind of girl, but after photographing the Nordic Ware story for this issue, I might be a Bundt cake convert!"

ERIN JEANNE MCDOWELL

Erin Jeanne McDowell is a food stylist, writer, and recipe developer based outside of New York, New York, in the neighboring New Jersey suburbs. She serves as recipe editor for PureWow and is the baking consultant at large for Food52. Her first book, *The Fearless Baker* (Houghton Mifflin Harcourt, 2017), was named one of the best baking books of the year by the *New York Times*.

Bundt cake or sheet cake? "Sheet cake all the way. I'm more of a frosting kind of a gal, and sheet cake is the perfect canvas for my favorite frosting application: huge, swoopy swirls."

on the cover
Bourbon-Walnut Brown Sugar Cake with Marscarpone Buttercream
page 105

PHOTOGRAPHY BY MATT ARMENDARIZ
RECIPE DEVELOPMENT BY LAURA CRANDALL
FOOD STYLING BY MARIAN COOPER CAIRNS

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The Essential... Dutch Oven Bread
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Staub 7-quart Cast-Iron Round Cocotte in black, available on williams-sonoma.com

fall COOKBOOK fix

THIS NEW CROP OF BOOKS INCLUDES A COOKIE MAGNUM OPUS, THE INAUGURAL COOKBOOK FROM A PIE PRO IN DETROIT, MICHIGAN, AND AN ALL-NEW BREAD BOOK FROM YOURS TRULY

SISTER PIE

(Lorena Jones Books)

by Lisa Ludwinski

This cookbook from the beloved pie-focused bakery Sister Pie, based in Detroit, Michigan, pulls double duty. The first half of the book serves up a master class on making pie, from mixing together a rich and juicy filling to weaving buttery piecrust. In the second half, you'll find the rest of the goods, with unusual highlights like Peanut Butter Paprika Cookies and Salty Malty Chocolate Scones.

CAN'T WAIT TO MAKE: Salted Maple Pie, a favorite dish of Sister Pie regulars, which packs a sweet and salty punch in the form of a traditional chess pie.

RED TRUCK BAKERY COOKBOOK

(Clarkson Potter)

by Brian Noyes

Located about an hour outside of Washington, D.C., in Marshall, Virginia, the quaint Red Truck Bakery offers a blend of small town warmth and world-class pastry that has been a sweet siren song to locals and West Wing denizens alike, including President Barack Obama. With its first cookbook, the bakery hopes to spread its charm a little further, sharing recipes for down-home rural favorites like Holler Doughnuts, Pandowdy, and a fig- and mascarpone-studded spoonbread.

CAN'T WAIT TO MAKE: Sweet Potato Pecan Pie, a.k.a. the Presidential Pie, a two-layer stunner known to be a favorite of our 44th president.

THE COOKIE BOOK

(Page Street Publishing)

by Rebecca Firth

The food writer and baking blogger behind *DisplacedHousewife*, Rebecca Firth, has come out with a cookie extravaganza. With an entire chapter devoted to revamping the chocolate chip classic and another hitting on festive favorites that'll get you amped for the holiday season, she's cookie-fied everything from banana bread and carrot cake to mooncakes and rocky road ice cream

CAN'T WAIT TO MAKE: Brown Butter Muscovado Snickerdoodles, a soft, spiced cookie loaded with the toffee flavor of muscovado sugar and nutty notes from browned butter.

ROSE'S BAKING BASICS

(Houghton Mifflin Harcourt)

by Rose Levy Beranbaum

The guru of *The Cake Bible* fame, Rose Levy Beranbaum, is back with another epic tome that'll guide the home cook closer to baking perfection. Rose casts her expert gaze onto the building blocks of the baking world, like the art of making a light Genoese sponge or how to whip up a smooth, silky ganache. It's the ideal resource for beginners just starting out or experts looking to expand their baking skills.

CAN'T WAIT TO MAKE: Cream Cheese Crunch Pound Cake, a tender traditional pound cake baked into a buttery cookie crumb crust.

THE BREAD COLLECTION

(83 Press)

by Brian Hart Hoffman

Take an informed, delicious deep dive into the world of dough with our latest entry, *The Bread Collection*. Both a reference book and an exhaustive collection of our all-time favorite bread recipes, this cookbook enables home bakers of all levels to take on any bread project, whether it's babka, brioche, or banana bread.

CAN'T WAIT TO MAKE (AGAIN!): Strawberry Brioche with Pearl Sugar, a strawberry jam-swirled buttery brioche that receives decadent crunch from a pearl sugar topping.

sister pie
Lisa Ludwinski
THE RECIPES & STORIES OF A BIG-HEARTED BAKERY IN DETROIT
THE bread COLLECTION
Red Truck BAKERY
The COOKIE BOOK
REBECCA FIRTH
ROSE'S BAKING BASICS

OATMEAL CHOCOLATE CHIP COOKIES

SYDNEY VIEL OF MINNESOTA SHARES THE TALE OF HER FAMILY'S FAVORITE COOKIES—A COMFORT CLASSIC—AND WE GIVE THEM A RICH, CHEWY BAR UPDATE

PHOTOGRAPHY BY ART MERIPOL | REDO RECIPE AND FOOD STYLING BY ELIZABETH STRINGER | STYLING BY BETH K. SEELEY

Years ago, while I attended McAllister College in St. Paul, Minnesota, far from home and family, every time I got a package slip from the campus post office, I knew it was THE cookies. They were Aunt Helen's famous oatmeal chocolate chip cookies, the ones I grew up baking with my mom and grandmother. That comforting crispy-on-the-outside, gooey-on-the-inside texture recalled generations of baking, smelling a blend of vanilla, butter, and chocolate in the kitchen as they baked up. While they represented a piece of home, my friends in college quickly fell for them, too. Soon it became quite the ado; we'd gather in my dorm, eating cookies and talking the night away.

The cookies' namesake, Aunt Helen, was my great-grandmother's identical twin sister and best friend—I've never seen a picture of them not together! Helen was the designated family baker and came up with this magical recipe, an inexpensive, unfussy formula that could feed both her and my great-grandmother's 10 children. I never met her, but I feel like I know her from the stories and even from a single bite of her signature cookies. Like Aunt Helen, the cookies move beyond memory and into nostalgic lore.

Recently, it was the birthday of one of my best friends from college, and I mailed a whole batch down to her in Georgia. Immediately after receiving them, she called me on the phone, reminiscing about the cookies she identified with her four years in college. It felt like we were right back in school, chatting it up in my dorm room again, dining on made-with-love cookies. It's that kind of cookie—filled with something more than just butter, sugar, and flour.

Sydney Viel, Minneapolis, Minnesota

THE RETRO

For the retro Oatmeal Chocolate Chip Cookies recipe, go to *bakefromscratch.com/oatmeal-chocolate-chip-cookies*

THE REDO

WE TAKE THE TEXTURE OF THE OATMEAL COOKIE ONE STEP FURTHER IN A MELTY BAR FOR OUR MODERN TAKE ON THIS CLASSIC COOKIE.

OATMEAL CHOCOLATE CHIP COOKIE BARS

Makes 12

We upped the gooey pleasure of the original formula by packing peanut butter, chocolate chunks, and butter into a bar format. We also doubled down on the oats, bringing a solid note of chew to the base and crispiness to the top that recalls the original cookie.

- 1 cup (227 grams) unsalted butter, softened
- 1 cup (220 grams) firmly packed light brown sugar
- ½ cup (100 grams) granulated sugar
- 1 cup (256 grams) creamy peanut butter
- 2 large eggs (100 grams)
- 2 teaspoons (8 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- 2¼ cups (251 grams) old-fashioned oats, divided
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (5 grams) baking powder
- 8 ounces (226 grams) bittersweet chocolate, chopped and divided

1. Preheat oven to 350°F (180°C). Line a metal 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add peanut butter, beating until combined. Add eggs and vanilla, beating until combined.
3. In a medium bowl, whisk together flour, 2 cups (208 grams) oats, salt, baking soda, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Spread half of batter in prepared pan. Sprinkle with 1 cup (175 grams) chopped chocolate. Spoon remaining batter over chocolate. Sprinkle with remaining ⅓ cup (55 grams) chocolate and remaining ¼ cup (20 grams) oats.
4. Bake until golden brown, 25 to 30 minutes. Let cool completely on a wire rack, about 2 hours. Using excess parchment as handles, remove from pan, and cut into bars. Store in an airtight container for up to 5 days. ■

NOT SO PLAIN JANE

CLASSIC YET CREATIVE, SAN FRANCISCO, CALIFORNIA'S JANE THE BAKERY BREAKS DOWN BARRIERS

BY CHANEY KWAK

PHOTOGRAPHY BY AUBRIE PICK

An hour to go until noon, and a line has already formed at Jane the Bakery with a dozen people, the same number as the stools inside the cavernous space. Office colleagues compare notes on the smoked salmon brioche and the crispy Matcha Knot; two women, freshly scrubbed from the Korean spa next door, eye the shelves brimming with sesame-encrusted baguettes and bouncy sourdoughs. A kindergarten-age girl in a sundress twirls and points at the glass and wood pastry case that runs 24 feet long, and declares to herself. "I will have a cookie." Not "want" but, resolutely, "will have."

In December 2016, this expansive bakery, the third and latest of the Jane brand, opened in Japantown, a mile west of the skyscraper-packed downtown of San Francisco, California. It has quickly become both a neighborhood hangout and a pilgrimage destination for baked goods aficionados. What used to be a defunct KFC has come alive as a culinary workshop drenched in bright California sun. From 7 o'clock each morning, customers of all stripes flock here for savory and sweet offerings as diverse as the clientele.

Many of them are here for the flaky viennoiseries, crowned by a professional jury in a blind tasting as San Francisco's best croissant in 2018—no easy feat in a city with such a notoriously finicky palate. Beating out competition from famed establishments like b. Patisserie, Jane the Bakery's rendition is traditional to the core, layers of air and butter marrying soft and crunchy textures

Of course, this San Francisco bakehouse isn't averse to experimenting either. Aside from the straightforward pain au chocolat, you'll also find chocolate croissants made with buckwheat, their richness imbued with a surprisingly earthy tone. Next to the childhood-reminiscent Banana Bread bursting with high fruit content, you'll find Cardamom Lattice Buns, bigger than baseballs and sheltering fresh pastry cream infused with the namesake spice.

At any given moment, about 15 bakers, cooks, and assistants move about as if in a beautifully choreographed dance, creating up to 750 loaves of bread each day—not counting the Danishes, brioches, and made-to-order sandwiches. There's no wall separating the customers from the creators, only a counter and shelves brimming with baked goods on tantalizing display.

"Sure, I wanted to be completely transparent about the production," says founder Amanda Michael. "But I also wanted the staff to see the customers I tell my employees to look up and see how their work is making people happy."

Sporting youthful white-and-gold sneakers, soft-spoken Amanda doesn't exactly cut an imposing figure. She took a roundabout route to the baking world, first working as a computer magazine editor in the early 1990s, long before tech was cool or all that lucrative. Bored in her cubicle, she daydreamed about how much fun she used to have working in restaurant kitchens while earning a degree in English at the University of California, Berkeley.

GO THERE

Jane the Bakery
1881 Geary Blvd.
San Francisco, California
415 658 7971
itsjane com/location/jane-the-bakery
7 a m. to 6 p m. daily

Jane on Fillmore
2123 Fillmore St
San Francisco, California
415 931 5263
itsjane com/location/jane-on-fillmore
7 a m. to 6 p m. daily

Jane on Larkin
925 Lark n St
San Francisco, California
415 593 5359
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7 a m. to 6 p m. daily

"So I bamboozled my way as an assistant at the Ritz-Carlton's pastry department," she says with a laugh. After a year and a half of the makeshift apprenticeship at the luxury hotel, she went on to bake at Lake Tahoe restaurants and teach at a cooking school. Eight years ago, when she decided to return to work after raising her daughter, after whom her bakeries are named, she took a chance on an empty storefront on the busy thoroughfare of Fillmore Street, where jazz clubs and Thai restaurants rub shoulders with chain clothing stores.

Jane on Fillmore's ethos of making everything fresh from scratch resonated with San Francisco's food-obsessed culture and quickly began bursting at the seams. Amanda opened another small shop in the rough-and-tumble Tenderloin district in order to expand her catering business in 2014.

Now, Jane the Bakery in Japantown finally realizes Amanda's vision, with dozens of different breads kneaded, proofed, and baked each morning

"The day we moved in, I felt so much freer to experiment," says head baker Jorgen Carlsen. Aside from the expanded space, Jorgen suddenly had more time thanks to a more efficient setup

Among the results of his alchemy is the 100-percent rye sourdough Though he calls himself "more of a purist," he decided to put a Teutonic spin on the San Francisco icon after a memorable trip to Germany, where dark bread reigns at all three meal times. After much tinkering, Jorgen perfected this sourdough that's at once classic and innovative. The process involves feeding the sourdough starter three different times in order to turn it into more of a paste than a dough He stops short of spilling the recipe, but it's obvious that he's excited and proud to share this new creation And it's just one of many endeavors that have come to fruition since Jane the Bakery opened.

By noon, the line goes out the door, with expectant diners coveting items like roasted cauliflower on ciabatta, Nutty Bird Bread bejeweled in seeds and topped with almond butter, and dark chocolate cookies. No, they don't just want to try them; they will sample them all.

OATS

FROM STEEL-CUT AND OLD-FASHIONED TO FLOUR AND BRAN, THESE DAYS, WE'RE REALLY FEELING OUR OATS

BY STACEY BALLIS
PHOTOGRAPHY BY WILLIAM DICKEY

Oats are a secret weapon for bakers in the know. Want to take your chocolate chip cookie from basic to bold? Oats bring nutty chewiness to the party and amp up both the flavor and texture. Need your next streusel to sing? Stir in some oats, and watch your muffins and coffee cakes go next level. And every fruit filling in the land of crumbles wants some toasty oats to snuggle under.

This powerhouse grain has been sustaining people for millennia. Oats are one of the healthiest and most nutrient-dense grains you can eat, with plenty of fiber and protein rounding out the vitamins. But the best thing about oats is their delicious flavor. And they are simply an amazing ingredient for baking. They can also be a bit confusing, though. Half of the oat products available are in the cereal aisle and half are in the baking aisle. So, if you want to incorporate oats into your next culinary project, where do you start? First off, you need to know the different products available and how to use them to their fullest potential.

Steel-cut oats are just whole oat grains that have been chopped up with steel blades for a coarse and chunky texture. So, adding soaked steel-cut oats to whole-grain breads will give you nutty flavor and a hearty structure. They can also sub in for chopped nuts like walnuts if you are baking for someone with a nut allergy. When shopping for steel-cut, look for Scottish or Irish oats if you can find them. Both the Scots and the Irish are famous for their oats, and with good reason. The Irish steel-cut oats are a bit coarser, while the Scottish tend to have a greater mix of large and small bits, so a more varied texture when cooked. While of course they are well-known in their uses as breakfast porridges, these oats are worth seeking out for baking. They have a wonderful, rich flavor, and you can play with the two textures to find out which version is best for your various bakes. These will most often be found in the cereal aisle.

Rolled or old-fashioned oats (look in the baking aisle) are oat grains that have been passed whole through giant rollers, flattening them out to thin disks. They are the champion of all cookies and bars, the perfect topping for a crumble, and the hero of granola. Old-fashioned oats are the most versatile of all available oat products for your baking pantry, and you can keep them stored in your freezer for up to six months, so don't be afraid to stock up.

Oat flour is created when the grain is finely milled and the bran removed, creating a flour similar in texture to wheat flour. Oat flour can be subbed in for part of the wheat flour in a lot of baking projects to add a bit more punch. It is especially great in muffins or sweet breads that incorporate spices, or in particularly moist bakes like carrot cake or zucchini bread. Try it as an addition to pancake batter to up your breakfast game. Or use oat flour in your next batch of cookies to make them gluten-free.

Oat bran is the granular outer covering of the oat grain that has been removed when oat flour is milled, and has a wonderful toasty flavor. While many people think it is just a sort of health food additive, this flaky product is really a tasty addition to things like homemade crackers, muffins, and sweet breads. If you don't spot it in the baking aisle, zip over to the health food or wellness section, and look for it there.

Oats were the most recent grain to be domesticated. Somewhere around 1000 B.C., in the fields of Europe, some farmers noticed a weed that seemed relatively hardy and decided to cultivate it. It wasn't immediately embraced by everyone. While the people of the British Isles took to oats in quick order, the Romans believed it to be some sort of wheat that had become diseased and didn't trust it for human consumption. "Oat-eating barbarians" was a popular insult of the day. Of course, the Romans also lost their empire, which may or may not have been a result of not eating oats, but we will never be sure.

Oat processing is a bit different from most grains. First, they are the only grain harvested when ripe and have to go through a special kilning process. There are some natural enzymes in oats that if left untreated make the oats go rancid in as little as four days. Not so good for bakers who want to keep them on hand for a spontaneous granola bar fix! Luckily for us, the process of steaming and then kilning the oats to remove moisture eliminates those enzymes and makes oat products much more stable. Once they are kilned, they can go through the processing to break them down into the various products we find on our grocery store shelves.

No matter what sort of treat you are dreaming of, oats are going to be a delicious and often surprising ingredient to include. So when it comes to oats, think beyond breakfast, and get baking!

STOCK YOUR SHELVES

Whatever your next baking project, whether a homemade snack, a hearty loaf of bread, or a decadent dessert, make oats the hero of your baking pantry. Here are our go-to items:

Steel-Cut Irish Oats

These chunky chopped oats are the best addition to hearty whole-grain or rye breads. Be sure to soak them before adding to baked goods.

We Like: McCann's Steel Cut Irish Oats, *mcconns.ie*

Old-Fashioned Oats

The workhorse of your pantry, these oval flakes of pressed oat grains, also known as rolled oats, will be the base for your best granolas and will make your cookies and bars chewy and delicious. The whole flakes are also a pretty topping for whole-grain breads.

We Like: Quaker Old Fashioned Oats, *quakeroats.com*

Oat Flour

This naturally gluten-free fine flour can be a welcome addition to muffins and sweet breads and a part of a gluten-free bread mix.

We Like: Bob's Red Mill Gluten Free Oat Flour, *bobsredmill.com*

Oat Bran

Don't dismiss it as a relic from the 1970s health food craze. This toasty, flaky grain is a delicious product to use in many baking projects, especially crackers or savory pastry.

We Like: NOW Real Food Organic Oat Bran, *nowfoods.com*

Scottish Oats

With a more varied texture than the Irish steel-cut oats, this is a great choice for stirring into oatmeal pancakes, making grain bowls, or even using in homemade protein snacks.

We Like: Scott's Porage Oats, *amazon.com*

BAKE WITH OATS

In this issue, don't miss:

Oatmeal Chocolate Chip Cookie Bars, page 16

Multigrain Dutch Oven Bread, page 50

Figgy Oat Coffee Cake, page 59

Savory SENSATIONS

WHO SAYS BAKING HAS TO BE SWEET? THESE RECIPES FROM COOKBOOK AUTHOR ERIN JEANNE MCDOWELL WILL HAVE YOU RETHINKING YOUR FALL BAKING PLANS. THEY'RE FULL OF CHEESY, HERBY GOODNESS THAT'S SURE TO SATISFY AT ANY MEAL (AND MAKE YOUR KITCHEN SMELL INCREDIBLE).

Recipe Development and Food Styling by ERIN JEANNE MCDOWELL / Photography by MARK WEINBERG

Rye Parmesan
Pizzelles
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ROSEMARY-TALEGGIO KNISH

Makes 9

This is not your bubbie's knish, but it will conquer the craving and then some. Traditional knish dough is rather soft and can be manipulated to be very thin; this dough is on the flakier side. The dough is simply patted out with your hands, then filled with a decadent combination of herby mashed potatoes and a fat wedge of Taleggio.

- 3 cups (375 grams) all-purpose flour
- ⅓ cup (112 grams) vegetable oil
- ⅓ cup (80 grams) cool water (60°F/15°C)
- ¼ cup (57 grams) unsalted butter, melted
- 2 large eggs (100 grams), divided
- 1 large egg yolk (19 grams)
- 1¼ teaspoons (6.25 grams) baking powder
- ½ teaspoon (1.5 grams) fine sea salt
- 2 pounds (910 grams) russet potatoes, peeled and diced
- 5 tablespoons (70 grams) unsalted butter, melted
- 1 medium sweet onion (175 grams), diced
- 2 tablespoons (4 grams) chopped fresh rosemary
- 4 ounces (115 grams) cream cheese
- ⅓ cup (80 grams) sour cream
- Kosher salt and ground black pepper, to taste
- 9 ounces (250 grams) Taleggio cheese (rind trimmed), cut into 9 cubes
- 1 tablespoon (15 grams) water

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, oil, ⅓ cup (80 grams) cool water, melted butter, 1 egg (50 grams), egg yolk, baking powder, and sea salt at medium speed until combined, about 2 minutes. Cover dough with plastic wrap, and refrigerate for at least 2 hours or overnight.
2. In a medium stockpot, bring potatoes and water to cover by at least 1 inch to a boil over medium-high heat. Reduce heat, and simmer until fork-tender, 15 to 18 minutes. Drain, and transfer to a medium bowl. Using a potato masher or a fork, mash potatoes. Set aside.
3. In a medium sauté pan, melt butter over medium heat. Add onion; sauté until lightly golden, 5 to 6 minutes. Add rosemary; sauté for 1 minute. Add onion mixture, cream cheese, and sour cream to potatoes, stirring until well combined. Season with kosher salt and pepper. Let cool completely.
4. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
5. Divide dough into 9 (143-gram) pieces, and roll each piece into a ball. (If surface of dough feels too oily, gently knead several times to reincorporate oil.) Working with one ball at a time, use your hands to flatten dough into a 4-inch round, about ¼ inch thick. Scoop ¼ cup potato mixture into center of each round. Press a cube of Taleggio into center of potato mixture. Top with another 2 tablespoons potato mixture. Gently fold edges of dough up and over to encase filling. (It will be pretty rustic, but you can work it as much as you like to get it to look even.) Place on prepared pan. Repeat with remaining dough, potato mixture, and Taleggio.
6. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Brush egg wash onto dough.
7. Bake until dough is golden brown, 15 to 17 minutes. Let cool for at least 10 minutes before serving.

Roasted Tomato and Marinated Mozzarella-Stuffed Doughnuts
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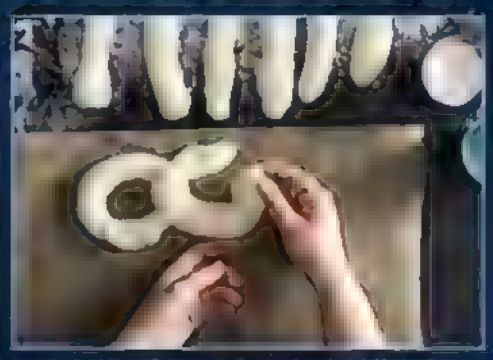


BAGEL WREATH

Makes 1 (8-bagel) wreath

This wreath will wow at any brunch, weaving dough together to achieve an epic pull-apart round perfect for serving a crowd. Bagels are traditionally boiled to get their signature chewy exterior. In this recipe, the wreath is brushed with water and baked at a slightly reduced temperature. The combination yields a delightfully chewy eight-bagel wreath. You can use different toppings on each bagel so there's a little something for everyone.

- 4¼ cups (572 grams) bread flour
- 1 tablespoon (12 grams) granulated sugar
- 1 tablespoon (6 grams) instant yeast
- 1 tablespoon (9 grams) fine sea salt
- 1½ cups plus 2 tablespoons (390 grams) warm water (95°F/35°C)
- Boiling water, for finishing
- Toppings: sesame seeds, poppy seeds, fine sea salt, grated Asiago cheese

1. In the bowl of a stand mixer fitted with the dough hook attachment, beat flour, sugar, yeast, and salt at low speed until combined, 15 to 30 seconds. Add 1½ cups plus 2 tablespoons (390 grams) warm water, and beat for 4 minutes. Increase mixer speed to medium, and beat for 3 minutes. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until nearly doubled in size, 30 minutes to 1 hour.
2. On a lightly floured surface, divide dough into 8 (113-gram) pieces. Loosely cover dough with plastic wrap, and let rest for 20 minutes.
3. Working with one piece of dough at a time, press dough into a slightly oblong shape by pushing it flat with your fingers. Starting at top of dough (the edge farthest away from you), fold one-third of dough over onto itself. Press firmly with your fingertips or with the heel of your hand to seal. Continue folding dough over and pressing to seal until a log is formed.
4. Starting with very light pressure in center of log, roll dough between your hands and work surface until log is about 12 inches long. Repeat with remaining dough.
5. Preheat oven to 400°F (200°C). Place a sheet of parchment paper on a work surface and lightly brush parchment with oil. Have a bowl of cool water ready.
6. Place one piece of dough onto prepared parchment, and shape into a circle. Lightly brush one end with cool water, and adhere other end by pressing firmly to seal. Take next piece of dough, and weave it through the first round. Once it's been threaded through, use water on one end, and press firmly to seal. Continue this process until you've used and woven all pieces of dough to create the bagel wreath. Gently transfer bagel wreath on parchment to a baking sheet. Brush surface of wreath 2 to 3 times with boiling water. Sprinkle with toppings as desired.
7. Bake until lightly golden brown, 12 to 15 minutes. Let cool completely before serving.

SWEET AND SPICY ROASTED GARLIC- AND BRIE-STUFFED FLATBREADS

Makes 9

With spicy jelly and melted cheese, these are perfect as a meal alongside a big salad or just as a comforting snack.

- 2 medium heads garlic (200 grams)
- ½ cup (75 grams) plus 2 teaspoons (10 grams) extra-virgin olive oil, divided
- 5 cups (625 grams) all-purpose flour
- 1½ cups (360 grams) warm water (95°F/35°C)
- 3 tablespoons (63 grams) honey
- 1 tablespoon plus 1 teaspoon (8 grams) instant yeast
- 2 teaspoons (6 grams) fine sea salt
- 1 large egg (50 grams)
- 1 tablespoon (15 grams) water
- 18 ounces (520 grams) Brie cheese, thickly sliced
- 1 cup plus 2 tablespoons (360 grams) hot pepper jelly

Garnish: smoked salt or coarse sea salt

1. Preheat oven to 325°F (170°C).
2. Cut ½ inch off top end of garlic, keeping cloves intact. Place each head of garlic, cut side up, on a sheet of foil. Drizzle with 2 teaspoons (10 grams) oil, and wrap garlic in foil. Place on a baking sheet.
3. Bake until soft, about 1 hour. Let cool completely. Squeeze pulp into a small bowl.
4. In the bowl of a stand mixer fitted with the dough hook attachment, beat flour, 1½ cups (360 grams) warm water, honey, yeast, salt, and remaining ½ cup (75 grams) oil at low speed for 2 minutes. Increase mixer speed to medium, and beat for 2 minutes. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until nearly doubled in size, about 1 hour.
5. On a lightly floured surface, divide dough into 9 (128-gram) pieces. Loosely cover with plastic wrap, and let rest for 20 minutes.
6. Preheat oven to 500°F (260°C). Line 2 baking sheets with parchment paper.
7. Working with one piece of dough at a time, press dough with fingers into a 6x5-inch rectangle, about ½ inch thick. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush egg wash onto left half of rectangle. Place 1 tablespoon (8 grams) roasted garlic in center of left side of rectangle, and spread in an even layer. Top with 2 ounces Brie and 2 tablespoons (40 grams) pepper jelly. Fold dough over filling, and press edges firmly to seal. Place on prepared pans. Brush dough with egg wash, and sprinkle with salt, if desired.
8. Bake until deep golden brown, 8 to 10 minutes. Let cool for 5 to 10 minutes before serving.

RYE PARMESAN PIZZELLES

Makes about 24

These savory pizzelles are more like a cracker—delicious all on their own or as part of an epic cheese plate. The batter comes together as quickly and effortlessly as pancake batter.

- 1 cup (125 grams) all-purpose flour
- ½ cup (51 grams) rye flour
- 1½ cups (115 grams) finely grated Parmesan cheese
- ¼ cup (50 grams) granulated sugar
- 1 teaspoon (5 grams) baking powder
- ¼ teaspoon fine sea salt
- ¼ teaspoon ground red pepper
- 4 large eggs (200 grams)
- ½ cup (113 grams) unsalted butter, melted

1. In a large bowl, whisk together flours, cheese, sugar, baking powder, salt, and red pepper. Add eggs and melted butter, whisking until well combined.
2. Preheat a pizzelle iron*, and lightly spray with cooking spray.
3. Scoop 1 tablespoon batter into center of each cavity in iron. Close iron, and cook until golden brown, 1 to 2 minutes. Repeat with remaining batter. Let cool completely before serving.

**We used a CucinaPro Non-Stick Electric Pizzelle Baker Press, available at amazon.com.*

ROASTED TOMATO- AND MARINATED MOZZARELLA-STUFFED DOUGHNUTS

Makes 12

These doughnuts are equal parts soft, melty, and juicy. Roasted tomatoes and marinated mozzarella are stuffed inside a garlicky yeasted dough, then fried to golden perfection.

- 6 cups (750 grams) all-purpose flour
- 1½ cups (360 grams) whole milk, chilled
- ⅓ cup (67 grams) granulated sugar
- ¼ cup (57 grams) unsalted butter, melted
- 2 large eggs (100 grams)
- 1 tablespoon (6 grams) instant yeast
- 1 tablespoon (6 grams) garlic powder
- 2 teaspoons (6 grams) fine sea salt
- Vegetable oil, for frying
- Roasted Tomato and Marinated Mozzarella Filling (recipe follows)
- 1¼ cups (172 grams) finely grated Parmesan cheese

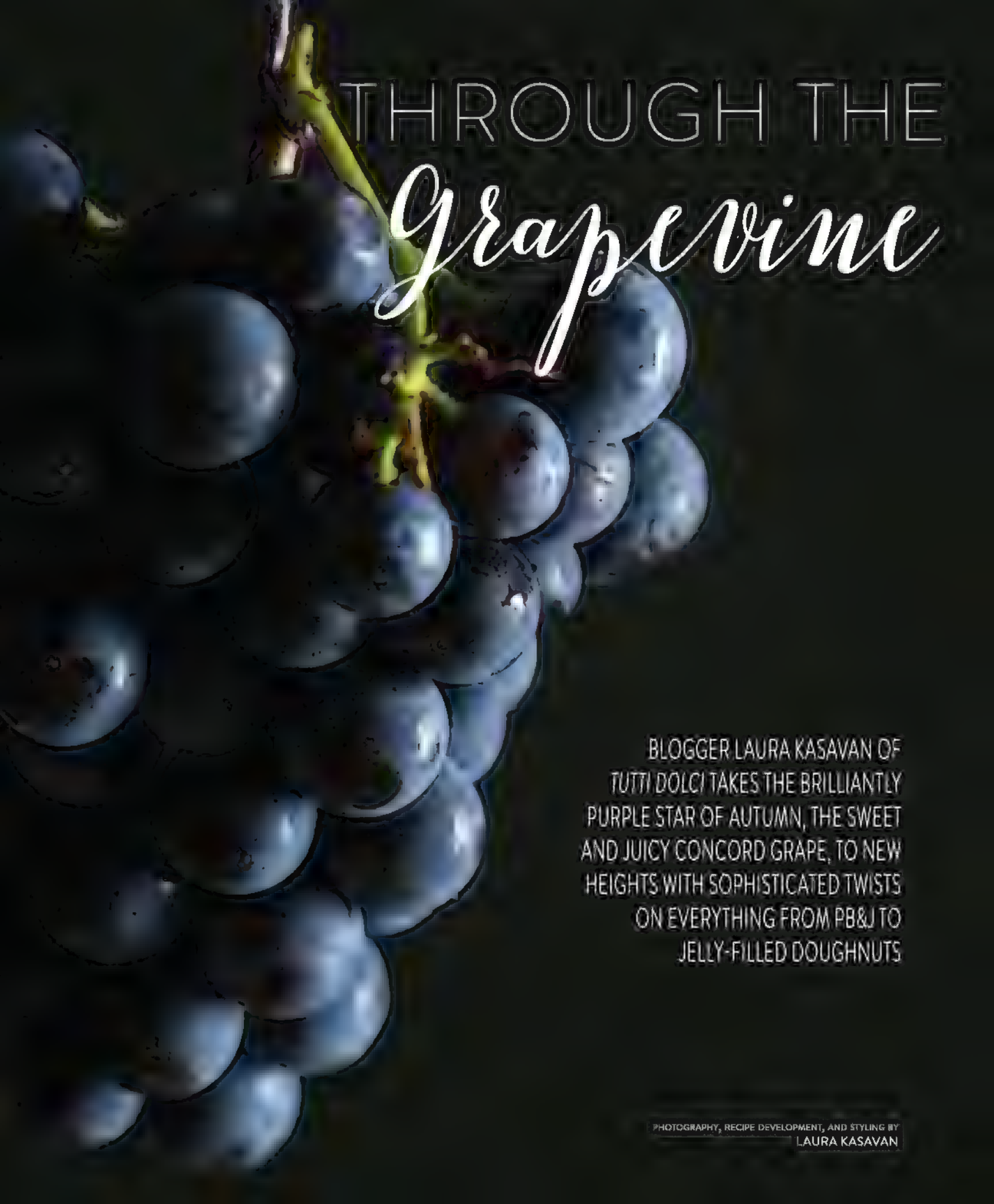
1. In the bowl of a stand mixer fitted with the dough hook attachment, beat flour, milk, sugar, melted butter, eggs, yeast, garlic powder, and salt at low speed for 3 minutes. Increase mixer speed to medium, and beat for 1 minute. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and refrigerate overnight.
2. Remove dough from refrigerator, and let come to room temperature, 1 to 1½ hours.
3. In a medium stockpot, pour oil to a depth of 4 inches, and heat over medium heat until a deep-fry thermometer registers 325°F (170°C). Place a wire rack over a paper towel-lined baking sheet.
4. Divide dough into 12 (106-gram) pieces. Working with one piece of dough at a time, use your hands to press dough into a 4-inch round. Place 2 to 3 tomatoes and 2 mozzarella pearls from Roasted Tomato and Marinated Mozzarella Filling in center of round. Bring edges of dough around filling, and pinch to seal. Roll dough gently on a lightly floured surface to help seal dough and shape it into a round. Repeat with remaining dough and filling.
5. Preheat oven to 350°F (180°C). Place Parmesan in an even layer in a shallow bowl.
6. Working in batches, fry doughnuts until deeply golden brown and reaches the internal temperature of 190°F/88°C to 200°F/93°C, 5 to 6 minutes. Remove using a slotted spoon, and place on prepared rack. Let drain for 30 seconds; toss in Parmesan to coat. Place on a baking sheet.
7. Bake for 8 to 10 minutes. (This ensures that doughnuts are cooked all the way through without overbrowning in the fryer.) Let cool for at least 5 minutes before serving.

Roasted Tomato and Marinated Mozzarella Filling

Makes about 2¼ cups

- 2 cups (280 grams) cherry tomatoes
- 2 tablespoons (28 grams) extra-virgin olive oil
- ¼ teaspoon (1 gram) dried oregano
- ½ teaspoon crushed red pepper
- Kosher salt and ground black pepper, to taste
- 24 fresh mozzarella pearls (230 grams)

1. Preheat oven to 300°F (150°C).
2. Place tomatoes in an even layer on a baking sheet. Drizzle with oil, and sprinkle with oregano, red pepper, salt, and black pepper.
3. Roast tomatoes until blistered and very soft, 40 to 45 minutes. Transfer to a medium bowl, and let cool completely.
4. Add mozzarella pearls to tomatoes, tossing to combine.



THROUGH THE *Grapevine*

BLOGGER LAURA KASAVAN OF *TUTTI DOLCI* TAKES THE BRILLIANTLY PURPLE STAR OF AUTUMN, THE SWEET AND JUICY CONCORD GRAPE, TO NEW HEIGHTS WITH SOPHISTICATED TWISTS ON EVERYTHING FROM PB&J TO JELLY-FILLED DOUGHNUTS

PHOTOGRAPHY, RECIPE DEVELOPMENT, AND STYLING BY
LAURA KASAVAN

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CONCORD GRAPE UPSIDE-DOWN MINI LOAF CAKES

Makes 3

These petite upside-down loaf cakes highlight Concord grapes in a brown sugar-thyme topping. Serve cakes slightly warm, topped with billows of whipped cream.

- ½ cup (73 grams) firmly packed light brown sugar
- ⅓ cup (113 grams) plus 2 tablespoons (28 grams) unsalted butter, softened and divided
- 1 cup (150 grams) Concord grapes*
- ½ teaspoon fresh thyme leaves
- ¾ cup (150 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 2 cups (250 grams) all-purpose flour
- ½ teaspoon (1 gram) ground cinnamon
- ½ teaspoon (2.5 grams) baking powder
- ¼ teaspoon (1.25 grams) baking soda
- ¼ teaspoon kosher salt
- ⅛ teaspoon ground nutmeg
- ¾ cup (180 grams) low-fat buttermilk, room temperature

Whipped cream, to serve

Garnish: fresh thyme sprigs

1. Preheat oven to 350°F (180°C). Butter and flour 3 mini (5¾x3¾-inch) loaf cake pans.
2. In a medium saucepan, heat brown sugar and 2 tablespoons (28 grams) butter over medium heat, stirring constantly, until mixture is smooth. Remove from heat, and stir in Concord grapes and thyme. Divide mixture among prepared pans; set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat granulated sugar and remaining ½ cup (113 grams) butter at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Reduce mixer speed to low. Add eggs, one at a time, beating well after each addition.
4. In a medium bowl, whisk together flour, cinnamon, baking powder, baking soda, salt, and nutmeg. Gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Spoon about 1 cup batter over topping in each pan, and smooth with an offset spatula.
5. Bake until golden brown and a wooden pick inserted in center comes out clean, 36 to 38 minutes. Let cool in pans for 5 minutes. Invert cakes onto a wire rack, and let cool completely. Using a serrated knife, trim domed bottom off each loaf to create a level bottom. Serve with whipped cream. Garnish with thyme, if desired.

**You do not have to seed the grapes. The heat from the oven helps break the seeds down as the loaf cakes bake*

CONCORD GRAPE FOCACCIA

Makes 1 (14x12-inch) oaf

This Concord grape-studded focaccia bakes up golden and chewy, a perfect starter for any fall dinner party. With a sprinkle of fresh rosemary and sea salt to complement the Concord grapes, this bread is an unexpected sweet-meets-savory way to celebrate the harvest.

- 4 cups (500 grams) all-purpose flour
- 2 teaspoons (4 grams) instant yeast
- 3 teaspoons (9 grams) kosher salt, divided
- 1½ cups (360 grams) warm water (120°F/49°C)
- 5 tablespoons (70 grams) extra-virgin olive oil, divided
- 2 tablespoons (24 grams) granulated sugar
- 2 cups (300 grams) Concord grapes*
- 2 tablespoons (4 grams) chopped fresh rosemary

1. In a large bowl, whisk together flour, yeast, and 2 teaspoons (6 grams) salt with a dough whisk until combined. Add 1½ cups (360 grams) warm water and 2 tablespoons (28 grams) oil, stirring just until combined. Cover and let stand in a warm, draft-free place (75°F/24°C) until puffed, 1½ to 2 hours.
2. Preheat oven to 400°F (200°C).
3. Turn out dough onto a lightly floured surface, and shape into a ball. Line a rimmed baking sheet with parchment paper. Brush parchment with 1 tablespoon (14 grams) oil. Transfer dough to prepared pan, and gently press or roll dough into a 14x12-inch rectangle. Cover and let rest for 10 minutes.
4. Coat dough generously with remaining 2 tablespoons (28 grams) oil. Sprinkle with sugar, and top with Concord grapes, pressing gently into dough. Sprinkle with rosemary and remaining 1 teaspoon (3 grams) salt.
5. Bake until golden brown, 30 to 35 minutes. Let cool for 30 minutes before slicing.

**You do not have to seed the grapes. The heat from the oven helps break the seeds down as the focaccia bakes.*

CONCORD GRAPE AND PEANUT BUTTER CRUMB BARS

Makes 12

With a spiced Concord Grape Jam and peanut butter crumb topping, these jammy bars are a grown-up spin on the nostalgic peanut butter and jelly combo from childhood. Bonus: This is a peanut butter crust you won't want to cut off.

- ½ cup (128 grams) creamy peanut butter
- ½ cup (113 grams) unsalted butter
- ½ cup (100 grams) granulated sugar
- ½ cup (110 grams) firmly packed light brown sugar
- 1 teaspoon (4 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- ¼ teaspoon (1.25 grams) baking soda
- ¼ teaspoon kosher salt

Concord Grape Jam (recipe follows)

1. Preheat oven to 350°F (180°C). Line an 8-inch square baking pan with parchment paper, letting excess extend over sides of pan.
2. In a small saucepan, heat peanut butter and butter over medium-low heat until melted and smooth. Transfer to a large bowl; add sugars and vanilla, whisking until combined.
3. In a medium bowl, whisk together flour, baking soda, and salt. Add flour mixture to peanut butter mixture, folding until combined. Reserve 1 cup (230 grams) dough for topping; refrigerate until ready to use. Press remaining dough into bottom of prepared pan.
4. Bake until lightly golden brown and set, 14 to 20 minutes. Let cool on a wire rack for 15 minutes
5. Pour Concord Grape Jam over prepared crust, and spread with an offset spatula. Sprinkle reserved 1 cup (230 grams) dough over filling.
6. Bake until topping is golden and filling is bubbly, 30 to 35 minutes. Let cool completely

in pan, then freeze for 15 minutes. Using excess parchment as handles, remove from pan, and cut into bars

Concord Grape Jam

Makes about ½ cup

- 2 cups (300 grams) Concord grapes
- ½ cup (100 grams) granulated sugar
- 1½ tablespoons (22.5 grams) water, divided
- ⅛ teaspoon kosher salt
- ⅛ teaspoon ground cloves
- 1½ teaspoons (4.5 grams) cornstarch

1. In a medium saucepan, bring Concord grapes, sugar, 1 tablespoon (15 grams) water, salt, and cloves to a boil over medium heat. Reduce heat to low, and simmer for 10 minutes. Press mixture through a fine-mesh sieve into a bowl; discard solids. Return mixture to saucepan.
2. In a small bowl, stir together cornstarch and remaining ½ tablespoon (7.5 grams) water. Add cornstarch mixture to saucepan. Simmer, stirring constantly, until mixture is slightly thickened, about 3 minutes.

OVEN-BAKED CONCORD GRAPE DOUGHNUTS

Makes 12

Your favorite jelly-filled doughnut, with a homemade, oven-baked twist. To imitate that signature deep-fried crunchy crust, roll these buttery doughnuts in a final coat of sugar.

- 1¾ cups (219 grams) all-purpose flour
- 1 cup (200 grams) granulated sugar, divided
- 1 teaspoon (5 grams) baking powder
- ½ teaspoon (1 gram) ground nutmeg
- ¼ teaspoon kosher salt
- ¾ cup (180 grams) reduced-fat unsweetened plain Greek yogurt
- 2 tablespoons (30 grams) 2% reduced-fat milk
- 2 large eggs (100 grams), room temperature
- ½ teaspoon (2 grams) vanilla extract
- ½ cup (113 grams) unsalted butter, melted and slightly cooled

Concord Grape Jam* (recipe precedes)

- 1 tablespoon (14 grams) unsalted butter, melted

1. Preheat oven to 350°F (180°C). Butter and flour a 12-cup muffin pan.
2. In a large bowl, whisk together flour, ¾ cup (150 grams) sugar, baking powder, nutmeg, and salt. In a medium bowl, whisk together yogurt, milk, eggs, and vanilla. Make a well in center of flour mixture; add yogurt mixture and cooled melted butter, folding until combined.
3. Spoon about 2 tablespoons batter into each prepared muffin cup. Smooth batter, and top with a generous ½ teaspoon Concord Grape Jam. Top with remaining batter, and smooth tops.
4. Bake until tops are set, edges are golden brown, and a wooden pick inserted in center comes out mostly clean, 20 to 25 minutes. Lightly brush tops with melted butter. Let cool in pan for 5 minutes. Remove from pan, and let cool slightly on a wire rack before rolling in remaining ¼ cup (50 grams) sugar to coat. Serve warm or at room temperature.

**When making Concord Grape Jam, omit cloves. At the end of Step 2, remove mixture from heat. Pour into a glass bowl, and let cool before using.*

ROSEMARY SHORTBREAD SANDWICH COOKIES WITH CONCORD GRAPE JAM

Makes about 12

Buttery shortbread rounds infused with rosemary offer a lovely, herbaceous counterpoint to Concord Grape Jam. A final sprinkle of granulated sugar makes these sandwich cookies sparkle

- ¾ cup (170 grams) unsalted butter, softened
- ⅔ cup (133 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
- ½ teaspoon finely chopped fresh rosemary
- ½ teaspoon (2 grams) vanilla extract
- ⅛ teaspoon kosher salt
- 1¾ cups (219 grams) all-purpose flour

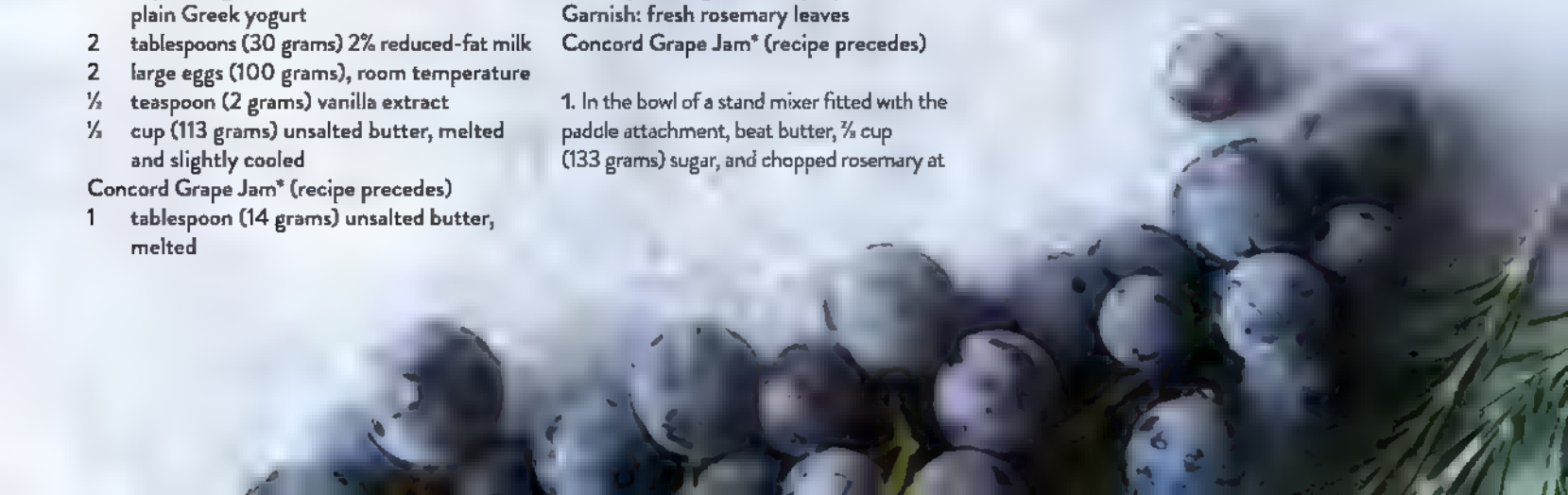
Garnish: fresh rosemary leaves
Concord Grape Jam* (recipe precedes)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, ⅔ cup (133 grams) sugar, and chopped rosemary at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. With mixer on medium-low speed, add vanilla and salt, beating until combined. With mixer on low speed, add flour, beating until combined and dough starts to come together. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate until firm, about 45 minutes.
2. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
3. On a lightly floured surface, roll dough to ¼-inch thickness. Using a 2-inch fluted round cutter dipped in flour, cut dough, rerolling scraps as necessary. Place on prepared pans, and sprinkle with remaining 2 tablespoons (24 grams) sugar. Top half of cookies with rosemary leaves, if desired. Refrigerate for 20 minutes
4. Bake until lightly golden and tops and edges are set, 14 to 16 minutes, rotating pans halfway through baking. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks
5. Place a spoonful of Concord Grape Jam on flat side of plain cookies. Place rosemary-topped cookies, flat side down, on top of jam.

**When making Concord Grape Jam, omit cloves. At the end of Step 2, remove mixture from heat. Pour into a glass bowl, and let cool before using.*

PRO TIP

If fresh Concord grapes are not available, you can substitute high-quality store-bought concord grape jam for the homemade jam in the doughnuts, crumb bars, and shortbread cookies. We suggest using Stonewall Kitchen Concord Grape Jelly, available at *stonewallkitchen.com*.



the essential...

DUTCH OVEN BREAD

BY KYLE GRACE MILLS

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT AND FOOD STYLING BY LAURA CRANDALL
STYLING BY MARY BETH JONES

WITH A CRISP CRUST AND AN AIRY, OPEN CRUMB, THESE ARTISAN BOULES ACHIEVE BAKERY-STYLE PERFECTION WITH A LITTLE HELP FROM THE MAGICAL DUTCH OVEN

Dutch oven bread offers everything you could ever want in a baked loaf—a glossy, scored boule with a crust that crackles when sliced and a flavorful, chewy interior. It's the kind of bread that calls to mind the primordial, flaming hearth rather than the humble home oven. But here's the simple fact: The best bread in the world can come from your own home kitchen, all thanks to the power of the Dutch oven.

Over a decade ago, Sullivan Street Bakery maven Jim Lahey shared his revolutionary recipe for hearth-style bread with the *New York Times*. It's the recipe that's launched a thousand artisan-style loaves thanks in large part to two features: a low-key, no-knead dough and an *Inception*-style bake in the Dutch oven—an oven-within-an-oven baking approach. The heavy-duty Dutch oven gets scorching hot like industrial bakery ovens, creating a professional-level oven spring for towering bread loaves. With our dark-crusted loaves, we keep the ease of a no-knead dough but up the flavor with a lengthy cold fermentation, a long rest in the refrigerator that boosts taste and tang. We also show you how to handle your dough, with instructions on shaping, scoring, and baking. Take a deep dive into Dutch oven bread, the way to bake Old-World bread with modern finesse.

CLASSIC DUTCH OVEN BREAD

Makes 1 loaf

This humble recipe is endlessly customizable (see our Cheddar Sage and Cherry Walnut variations on page 48) but also a rustic triumph in its base form. Let it have a long, cold rest in the refrigerator for the best flavor—then let a very hot Dutch oven and 35-minute bake take you the rest of the way.

- 3 cups (381 grams) bread flour
- 1 cup (130 grams) whole wheat flour
- 1 tablespoon (9 grams) kosher salt
- 2¼ teaspoons (7 grams) instant yeast
- 1¾ cups plus 2 tablespoons (425 grams) warm water (105°F/41°C to 110°F/43°C)
- Corn flour, for dusting

1. In a large bowl, place bread flour, whole wheat flour, salt, and yeast. Add 1¾ cups plus 2 tablespoons (425 grams) warm water, and stir with hands until fully incorporated and a sticky dough forms. (Alternatively, place bread flour, whole wheat flour, salt, and yeast in the bowl of a stand mixer fitted with the paddle attachment. Add 1¾ cups plus 2 tablespoons [425 grams] warm water, and beat at medium speed until a sticky dough forms, about 30 seconds.)
2. Cover and let rise in a warm, draft-free place (75°F/24°C) for 2 hours. Then, refrigerate for at least 2 hours (preferably overnight) or up to 5 days*.
3. Turn out dough onto a lightly floured surface, and gently press dough just to level and even it out. Starting on left side of dough and working clockwise, fold edges of dough toward center, pressing lightly. Turn dough ball over, and using both hands, cup dough, and pull it toward you. Turn dough 90 degrees, and repeat until you have a smooth, tight, sealed round. (See *Shape Your Boule* on page 46.)
4. Heavily dust a sheet of parchment paper with corn flour; place dough on parchment, seam side up. Cover and let rise in a warm, draft-free place (75°F/24°C) for 1 hour.
5. When dough has 30 minutes left to rise, place a 6- to 7-quart Dutch oven and lid in a cold oven. Preheat oven to 500°F (260°C).
6. Carefully remove hot Dutch oven from oven; remove lid, and quickly turn bread into Dutch oven so seam is now on bottom. Score top of bread (being careful not to touch hot sides of Dutch oven). Cover with lid, and place back in oven.
7. Immediately reduce oven temperature to 450°F (230°C). Bake for 25 minutes. Remove lid, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), about 10 minutes more. Immediately remove loaf from Dutch oven, and let cool completely on a wire rack.

**The longer the dough stands, the more the flavor will develop. (See Cold Fermentation Crash Course on page 46.)*

The Dough, from Fermenting to Shaping

LEARN HOW TO CREATE THE MOST FLAVORFUL DOUGH THROUGH THE ART OF COLD FERMENTATION AND HOW TO SHAPE IT INTO A PROPER BOULE

Cold Fermentation Crash Course

THE COOL SECRET BEHIND THE TANGY, COMPLEX FLAVOR OF THIS BREAD? COLD FERMENTATION

The Science: Before shaping or baking, your dough needs a nice long, cold rest. Why? Yeasted dough resting at room temperature works quickly to build rise (carbon dioxide) but not flavor (byproducts like alcohol). By placing your dough in the refrigerator, you're casting your yeast under a lethargic spell, making it work much, much slower. It'll still puff up, but now you're getting a boost in flavorful compounds. So how long should you cold ferment? Ideally from 2 hours to 5 whole days. Yes, a lot of chemical magic goes down in that time frame. Here, we break down the timeline to give you an idea of how your dough changes during extended cold fermentation.

The Timeline:

TWO HOURS: This is the bare minimum time you owe your dough. The yeast has had enough time to do the bulk of its job, but expect a tighter crumb and less developed flavor than the 18-hour (or more) fermented doughs

18 HOURS: Flavor has already vastly improved with the yeast slowly consuming sugar and generating its two essential byproducts: bubbly carbon dioxide (which affects the rise of your dough) and tangy alcohol (which affects the flavor). This is as far as you can take the cold fermentation process with the Sweet Potato and Multigrain Dutch Oven Breads. The potato, nuts, and seeds stirred into the dough will begin to absorb the water and dry out your dough

THREE DAYS: The flavor intensifies as the yeast continues its steady progress. Your gluten is developing a superior structure, forming bubbles that are larger and thinner than the ones you would get from a simple overnight rest

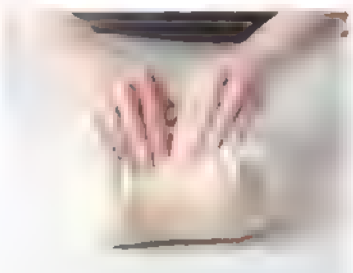
FIVE DAYS: You're at peak cold fermentation. Past this point, the yeast will call it quits after producing an excess of alcohol and acidity. The flavor heads toward bitter and the dough loses its rise

Shape Your Boule

USE GENTLE TUCKS, FOLDS, AND ROLLS TO HELP YOU SHAPE THE DOMED DUTCH OVEN LOAF

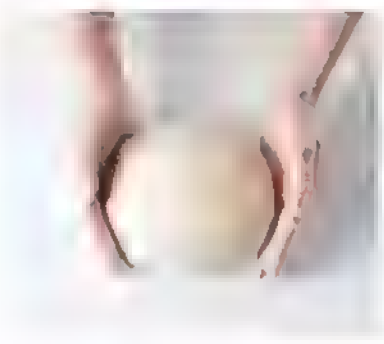
Place your dough on a lightly floured surface—emphasis on lightly. While the dough will be somewhat sticky, you don't want it to take on too much extra flour; it'll make your bread unpleasantly dense. Fold one outer edge into the center, pressing lightly to hold it in place

Moving clockwise, continue to tuck the edges into the center. Press dough folds in gently as you tuck, being careful not to overwork the dough. As this is a no-knead recipe, any excess handling will just make your bread tougher



Turn the dough ball seam side down. Cup the dough, and gently drag it toward you. Repeat this process several times. Keep in mind that if your dough is simply sliding around, you have too much flour on the surface. You want to feel the ball sticking slightly, tugging the sides and stretching the dough into a taut ball

Once you've softly stretched your dough ball smooth and tight, hands off. If you continue to roll it, the round will begin to tear—a sure sign you've overworked the dough. Let it rest for 1 hour, seam side up, on a sheet of parchment paper heavily coated with corn flour



Cheddar Sage Dutch Oven Bread
Cherry Walnut Dutch Oven Bread

Variations on the Classic

CHEDDAR SAGE DUTCH OVEN BREAD

Makes 1 loaf

Half a pound of white Cheddar and sage pump up the savory, herbaceous volume in our Classic Dutch Oven Bread formula

1 (8-ounce) block (226 grams) extra-sharp aged white Cheddar cheese*
1 teaspoon (2 grams) rubbed sage
Classic Dutch Oven Bread (recipe on page 45)

1. Divide block of Cheddar into 2 (113-gram) pieces. Cut one half into ½-inch cubes, and finely grate other half. In a small bowl, stir together grated cheese and sage
2. In step 3 of Classic Dutch Oven Bread recipe, after you turn out dough onto a lightly floured surface, dust dough lightly with flour, and roll to 1-inch thickness. Sprinkle roughly two-thirds of cubed cheese and grated cheese-sage mixture onto dough. Starting on left side and working clockwise, fold edges of dough toward center, pressing lightly. Reroll dough to 1-inch thickness, sprinkle with remaining cubed cheese and grated cheese-sage mixture, and repeat folding dough to center. Turn dough ball over, and using both hands, cup dough, and pull it toward you. Turn dough 90 degrees, and repeat until you have a tight, sealed round. It's OK if some of the cheese cubes are poking out through the dough. (See *Shape Your Boule* on page 46.)
3. Proceed as directed. Add 5 minutes to bake time after you remove the lid.

**We used Cabot's Seriously Sharp Premium Naturally Aged Cheddar Cheese*

CHERRY WALNUT DUTCH OVEN BREAD

Makes 1 loaf

Chewy dried cherries add texture and tart flavor.

1 cup (113 grams) chopped walnuts
¾ cup (120 grams) dried cherries
Classic Dutch Oven Bread (recipe on page 45)

1. In a small bowl, stir together walnuts and cherries.
2. In step 3 of Classic Dutch Oven Bread recipe, after you turn out dough onto a lightly floured surface, dust dough lightly with flour, and roll to 1-inch thickness. Sprinkle roughly two-thirds of walnut mixture onto dough. Starting on left side and working clockwise, fold edges of dough toward center, pressing lightly. Reroll dough to 1-inch thickness, sprinkle with remaining walnut mixture, and repeat folding dough to center. Turn dough ball over, and using both hands, cup dough, and pull it toward you. Turn dough 90 degrees, and repeat until you have a tight, sealed round. It is OK if some of the walnuts and cherries are poking out through the dough. (See *Shape Your Boule* on page 46.)
3. Proceed as directed. Add 5 minutes to bake time after you remove the lid.

Dutch Oven 101

HOW TO PICK THE BEST POT FOR THE JOB

MATERIAL:

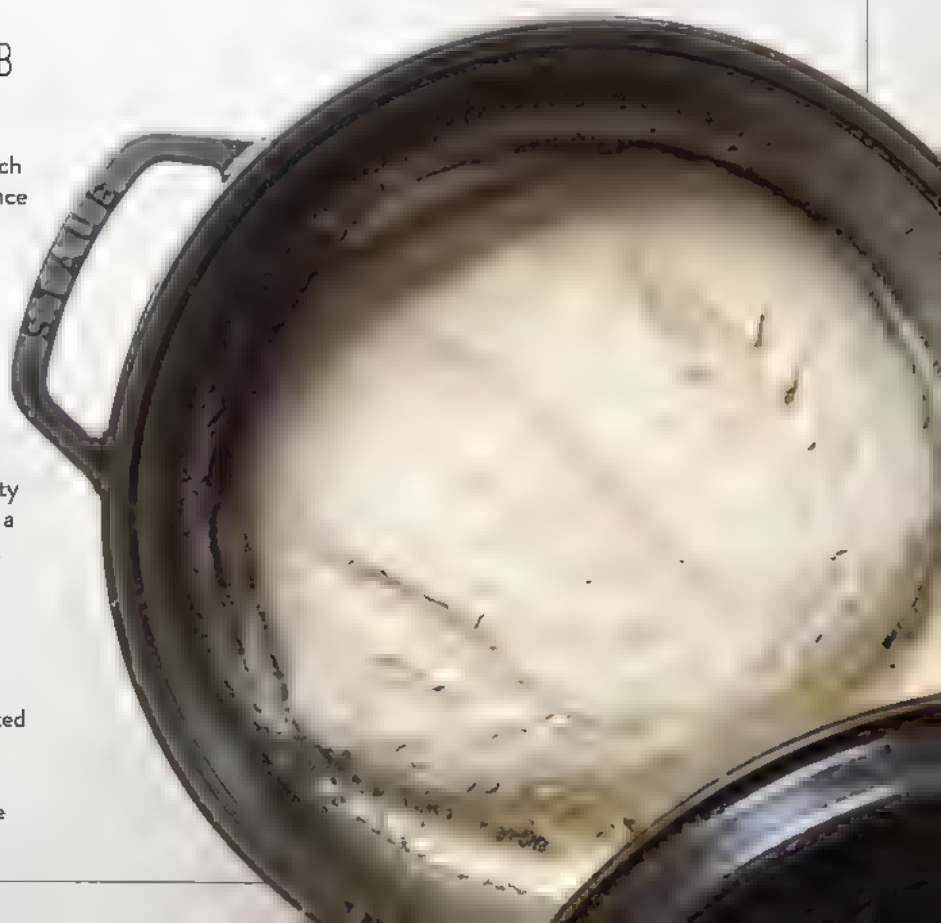
You have two main choices: an enamel-coated cast-iron Dutch oven or a traditional black cast-iron Dutch oven. The difference is in the coating, but the results will remain the same as long as you have a well-seasoned pot. You just need a lid to cover it and the proper heat-conducting cast-iron material, and your bread will come out perfectly every time.

SIZE & SHAPE:

Look for a 6- to 7-quart, round Dutch oven. Anything much bigger will cause the bread to spread out and go flat. The 6- and 7-quart size yields the perfect round shape, with plenty of springy height. We prefer the round shape to accomadate a round boule, but oval will work. Just shape boule into an oval.

OUR PICK:

Staub La Cocotte, 7-quart. A trustworthy brand you can depend on, Staub's La Cocotte is technically a French oven, with a classic French design, but it's the perfect enamel-coated cast-iron pot that'll help you bake loaf after crispy loaf. Our favorite part? The metal knob is a smart final touch, as some Dutch ovens come equipped with a plastic knob that'll smoke under high temperatures.



MULTIGRAIN DUTCH OVEN BREAD

Makes 1 loaf

A hearty trinity of rye, whole wheat, and bread flours forms a flavorful dough while oats and seeds become aromatic mix-ins and a crunchy topping

- **2 cups (254 grams) bread flour**
- **1¼ cups (128 grams) dark rye flour, plus more for dusting**
- **1 cup (130 grams) whole wheat flour**
- **⅔ cup (53 grams) old-fashioned oats**
- **¼ cup (36 grams) raw shelled sunflower seeds**
- **2 tablespoons (28 grams) brown sugar**
- **1 tablespoon (9 grams) kosher salt**
- **1 tablespoon (9 grams) black sesame seeds**
- **1 tablespoon (9 grams) flax seeds**
- **2¼ teaspoons (7 grams) instant yeast**
- **1 teaspoon (2 grams) fennel seeds**
- **1¾ cups plus 2½ tablespoons (432 grams) warm water (105°F/41°C to 110°F/43°C)**
- **Multi-Seed Topping (recipe follows)**

1. In a large bowl, place flours, oats, sunflower seeds, brown sugar, salt, sesame seeds, flax seeds, yeast, and fennel seeds. Add 1¾ cups plus 2½ tablespoons (432 grams) warm water, and stir by hand until fully incorporated and a sticky dough forms. (Alternatively, place flours, oats, sunflower seeds, brown sugar, salt, sesame seeds, flax seeds, yeast, and fennel seeds in the bowl of a stand mixer fitted with the paddle attachment. Add 1¾ cups plus 2½ tablespoons [432 grams] warm water, and beat at medium speed until a sticky dough forms, about 30 seconds.)
2. Cover and let rise in a warm, draft-free place (75°F/24°C) for 2 hours. Then, refrigerate for at least 2 hours (preferably overnight).
3. Turn out dough onto a lightly floured surface, and gently press dough just to level and even it out. Starting on left side and working clockwise, fold edges of dough toward center, pressing lightly. Turn dough ball over, and using both hands, cup dough, and pull it toward you. Turn dough 90 degrees, and repeat until you have a smooth, tight, sealed round. (See *Shape Your Boule* on page 46.)
4. Dust a sheet of parchment paper with rye flour; place dough on parchment, seam side up. Cover and let rise in a warm, draft-free place (75°F/24°C) for 1 hour.
5. When dough has 30 minutes left to rise, place a 6- to 7-quart Dutch oven and lid in a cold oven. Preheat oven to 500°F (260°C).
6. Carefully remove hot Dutch oven from oven; remove lid, and quickly turn bread into Dutch oven so seams now on bottom. Brush top of loaf with water, and sprinkle with Multi-Seed Topping. Score top of bread (being careful not to touch hot sides of Dutch oven). Cover with lid, and place back in oven.
7. Immediately reduce oven temperature to 450°F (230°C). Bake for 25 minutes. Remove lid, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), about 15 minutes more. Immediately remove loaf from Dutch oven, and let cool completely on a wire rack.

Multi-Seed Topping

Makes about ¼ cup

- **1 tablespoon (5 grams) old-fashioned oats**
- **2 teaspoons (6 grams) raw shelled sunflower seeds**
- **1½ teaspoons (4.5 grams) black sesame seeds**
- **1½ teaspoons (4.5 grams) flax seeds**
- **1 teaspoon (3 grams) fennel seeds**

1. In a small bowl, stir together all ingredients.

The Dutch Oven, from Preheat to Baking

You've formed and shaped your dough. Now, discover the right way to bake it in your MVP: the Dutch oven.

Step 1: Start with a hot Dutch oven.

HOW: Thirty minutes before your boule finishes its final proof, place your pot in a cold oven and preheat to 500°F (260°C).

WHY: The revolutionary power of the Dutch oven lies in its ability to create a high-heat environment that forces the bread to rapidly release its gases into an intense wave of steam, a process known as oven spring. Don't let it sit in the oven past 30 minutes, or the Dutch oven will scorch the bottom of your loaf.

Step 2: Place your dough in the preheated Dutch oven.

HOW: You can quickly drop your dough into the dish by hand or, for the accident-prone, use a parchment paper sling to slide it in.

WHY: You're about to seal your dough in this hot Dutch oven—but why? The lid traps the steam in with the bread, hydrating the dough, effectively conducting heat and helping it gain extra height. The steam also interacts with the starches on the bread's surface, creating a glossy crust.

Step 3: Score your dough.

HOW: Using a sharp blade, make a long slice through your dough ¼ to ½ inch deep. (See *How to Score* on page 52.)

WHY: During the process of oven spring, rapid growth in your bread is powered by active gases rushing up and toward the weak spots in the dough. By creating your own "weak spot" through scoring, you're channeling the gases to push in your chosen direction instead of producing an irregularly bubbled top.

Step 4: Drop the oven temperature.

HOW: Slide your Dutch oven back in the oven, and lower the temperature from 500°F (260°C) to 450°F (230°C).

WHY: You needed that first blast of intense heat to get your Dutch oven as hot as possible for that gift of oven spring. Mission accomplished. Now you need to cut the temperature back down so that you don't burn your bread.

Step 5: Remove the lid two-thirds into baking.

HOW: About 20 minutes into baking, remove the hot lid from the Dutch oven.

WHY: We want dark-crusted loaves, and without direct exposure to heat, you'll get a pale loaf. Remove the top to allow the crust to color.

Step 6: Let your bread cool completely.

HOW: Remove your bread from the Dutch oven to let cool completely on a wire rack, at least 30 minutes.

WHY: A full cooldown rewards the bread baker with better taste and texture. This has to do with starch retrograde, where water continues to evaporate from the loaf, firming up the crumb and creating its pleasantly chewy texture.

SWEET POTATO DUTCH OVEN BREAD

Makes 1 loaf

This Dutch oven bread is tender with a brilliant orange hue and a touch of sweetness.

- **4 cups (508 grams) bread flour**
- **1½ cups (380 grams) lightly mashed baked sweet potato (see Note)**
- **1 tablespoon (9 grams) kosher salt**
- **2¼ teaspoons (7 grams) instant yeast**
- **1¼ cups (284 grams) warm water (105°F/41°C to 110°F/43°C)**
- **Corn flour, for dusting**

1. In a large bowl, place bread flour, sweet potato, salt, and yeast. Add 1¼ cups (284 grams) warm water, and stir by hand until fully incorporated and a sticky dough forms. (Alternatively, place bread flour, sweet potato, salt, and yeast in the bowl of a stand mixer fitted with the paddle attachment. Add 1¼ cups [284 grams] warm water, and beat at medium speed until a sticky dough forms, about 30 seconds.)
2. Cover and let rise in a warm, draft-free place (75°F/24°C) for 2 hours. Then, refrigerate for at least 2 hours (preferably overnight).
3. Turn out dough onto a lightly floured surface, and gently press dough just to level and even it out. Starting on left side and working clockwise, fold edges of dough toward center, pressing lightly. Turn dough ball over, and using both hands, cup dough, and pull it toward you. Turn dough 90 degrees, and repeat until you have a smooth, tight, sealed round. (See *Shape Your Boule* on page 46.)
4. Heavily dust a sheet of parchment paper with corn flour; place dough on parchment, seam side up. Cover and let rise in a warm, draft-free place (75°F/24°C) for 1 hour.
5. When dough has 30 minutes left to rise, place a 6- to 7-quart Dutch oven and lid in a cold oven. Preheat oven to 500°F (260°C).
6. Carefully remove hot Dutch oven from oven, remove lid, and quickly turn bread into Dutch oven so seam is now on bottom. Score top of bread (being careful not to touch hot sides of Dutch oven). Cover with lid, and place back in oven.
7. Immediately reduce oven temperature to 450°F (230°C). Bake for 25 minutes. Remove lid, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), 10 to 15 minutes more. Immediately remove loaf from Dutch oven, and let cool completely on a wire rack.

Note: *For mashed sweet potatoes: Wash sweet potatoes, prick with a fork, and bake in a 425°F (220°C) oven for 30 to 40 minutes.*

How to Score

LEARN HOW TO CREATE CRISP IMPRINTS ON YOUR LOAF WITH A FEW BOLD SLASHES

TOOLS:

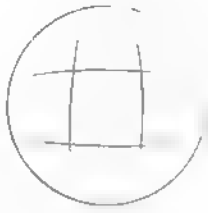
You'll need an exquisitely sharp blade, like a knife, razor blade, or lame (pronounced *lahm*). We prefer the lame because you can replace the disposable blade as it dulls, and the handle gives you the best ease of movement and feels like an artist's stylus.

METHOD:

Mom always told you, "Confidence is key," and she was right (again). Decisive, shallow (¼ to ½ inch deep) strokes with the blade ensure that the slits in the dough don't appear jagged or irregular. Hesitate while slicing, and the dough will cling to the blade and begin to tear into an uneven gash.

DESIGN:

The beauty of no-knead Dutch oven bread is its simplicity. But an expertly scored loaf offers home bakers a chance to add their unique signature. It's that final touch of sophistication in an otherwise rustic exercise. Start with some of the basic scoring patterns we've illustrated below to begin crafting your own artistic slice.

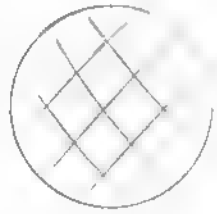


Windowpane: Resembling a hashtag mark when first slashed, this will open up into a frame with one square in the center.

Half-Moon: A simple arched slash on the side creates a lunar-type shape, or as the French refer to it, *la grigne*, "the grin" of the loaf.

Slashes: Three distinct slices across the middle are the mark of a reserved but confident baker. Or a velociraptor.

Star: To create this starburst image, slice a large "X" in the middle of the boule. Then make smaller slashes on the interior of the quadrants.



Diamond Pattern: Intersecting cuts come together to form a crisp diamondback pattern.

Wheat Stalk: Iconic and fitting for any loaf of bread, a simple wheat stalk can be accomplished with a quick slash down the middle with tiny, lighter cuts angled and dashed near the line.

CAN YOU FIG IT?

MAKE THE MOST OF THE PRECIOUS—AND FLEETING—FIG SEASON WITH OUR RECIPES THAT HIGHLIGHT THE MELLOW, SWEET FLAVOR OF THIS AUTUMNAL FRUIT

RECIPE DEVELOPMENT AND FOOD STYLING BY MARIAN COOPER CAIRNS
PHOTOGRAPHY BY MATT ARMENDARIZ

Fig and Vanilla Bean Ups-de-Down Cornmeal Cake
page 61

Boozy Fig & Muscadine Tartlets
page 61

SPICE CAKE WITH GINGER PORT-POACHED FIGS

Makes 1 (9-inch) cake

This moist cake is the perfect backdrop for any fall fruit, but there's something transcendent about covering it with aromatic port-poached figs. A final dollop of crème fraîche brings a cool, tangy finish to this warmly spiced slice of heaven.

- 1 cup (200 grams) granulated sugar
- ¾ cup (180 grams) whole buttermilk
- ¾ cup (168 grams) vegetable oil
- ½ cup (170 grams) molasses
- 1 large egg (50 grams), lightly beaten
- 2 teaspoons (8 grams) vanilla extract
- 3 cups (375 grams) cake flour
- 1½ teaspoons (3 grams) ground cinnamon
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ¼ teaspoon ground nutmeg
- Scant ¼ teaspoon ground cloves
- Ginger Port-Poached Figs (recipe follows) and crème fraîche, to serve

1. Preheat oven to 350°F (180°C). Lightly grease and flour a 9-inch square baking pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat sugar, buttermilk, oil, molasses, egg, and vanilla at medium speed until well combined.
3. In a medium bowl, whisk together flour, cinnamon, baking soda, baking powder, salt, nutmeg, and cloves. With mixer on low speed, gradually add flour mixture to sugar mixture, beating just until combined. Pour batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, 50 to 60 minutes. Let cool in pan for 15 minutes. Remove from pan, and let cool on a wire rack for 1 hour. Serve with Ginger Port-Poached Figs and crème fraîche.

Ginger Port-Poached Figs

Makes 8 servings

- 1¼ cups (300 grams) ruby port wine
- ¼ cup (60 grams) fresh orange juice
- 3 tablespoons (63 grams) honey
- 4 slices fresh ginger
- 1 star anise pod
- ¼ teaspoon black peppercorns
- 8 large firm ripe fresh figs (307 grams)

1. In a small saucepan, bring port, orange juice, honey, ginger, star anise, and peppercorns to a boil over medium heat. Reduce heat to low, and simmer until slightly thickened, 10 to 15 minutes. Add figs; cook, stirring occasionally, until figs are just beginning to soften, 3 to 5 minutes. Remove from heat, and let cool completely. Discard star anise and peppercorns.

BALSAMIC FIG & RASPBERRY HAND PIES

Makes 12

Come for the crisp buttery crust, stay for the jammy filling. This hand pie, which combines tart raspberries, juicy figs, and acidic balsamic vinegar, packs a lot into one neat pastry package.

- 3½ cups (438 grams) all-purpose flour
- ⅓ cup (100 grams) plus 1 tablespoon (12 grams) granulated sugar, divided, plus more for sprinkling
- 1¾ teaspoons (4.5 grams) kosher salt, divided
- 1 cup (227 grams) cold unsalted butter, cubed
- ¼ cup (57 grams) cold all-vegetable shortening, cubed
- 2 large eggs (100 grams), divided
- ⅓ cup (80 grams) ice-cold water
- 1½ tablespoons (12 grams) cornstarch
- 2 cups (220 grams) chopped fresh figs
- 1½ cups (195 grams) fresh raspberries
- 3 tablespoons (45 grams) fresh orange juice
- 1 tablespoon (15 grams) balsamic vinegar
- 1 teaspoon (4 grams) vanilla extract

1. In a large bowl, stir together flour, 1 tablespoon (12 grams) sugar, and 1½ teaspoons (4.5 grams) salt. Using a pastry blender, cut in cold butter and cold shortening until mixture is crumbly.
2. In a small bowl, whisk together 1 egg (50 grams) and ⅓ cup (80 grams) ice-cold water. Gradually add egg mixture to flour mixture, stirring with a fork just until dough begins to form a ball and pull away from sides of bowl. (Add more water, 1 tablespoon [15 grams] at a time, if needed.)
3. Divide dough into 12 portions, and shape each portion into a ball. On a lightly floured surface, flatten each ball, and roll into a 6-inch circle. Stack circles between layers of parchment paper. Wrap in plastic wrap, and refrigerate for at least 2 hours or up to 24 hours.
4. In a small saucepan, whisk together cornstarch and remaining ⅓ cup (100 grams) sugar. Stir in figs, raspberries, orange juice, vinegar, and remaining ¼ teaspoon salt. Cook over medium-low heat, stirring frequently, until mixture comes to a boil and is thickened, 5 to 7 minutes. Remove from heat, and stir in vanilla. Let cool completely.
5. Preheat oven to 425°F (220°C). Line 2 baking sheets with parchment paper.
6. In a small bowl, whisk remaining 1 egg (50 grams). Working with 1 circle at a time, brush edges of dough with egg wash. Spoon 2 rounded tablespoonfuls fig mixture onto center of each dough circle; fold dough over filling. Press edges together with a fork to seal. Trim rough edges with a pastry cutter. Place on prepared pans. Brush pies with egg wash, and sprinkle with additional sugar. Freeze for 20 minutes.
7. Bake until crust is golden brown, 22 to 25 minutes, rotating pans once. Let cool on a wire rack for 15 minutes before serving.

FIGGY OAT COFFEE CAKE

Makes 12 servings

We updated the classic streusel coffee cake with fresh ripe figs and almonds. No need to distinguish between breakfast and dessert—it's an eat-it-anytime-you-crave-it cake.

- 1¾ cups (188 grams) all-purpose flour
- ¾ cup (60 grams) old-fashioned oats
- 2 teaspoons (10 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (113 grams) unsalted butter, softened
- ¾ cup (150 grams) granulated sugar
- 2 large eggs (100 grams)
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (2 grams) almond extract
- ¾ cup (180 grams) plain yogurt
- 2 cups (220 grams) chopped fresh figs
- Oatmeal Almond Streusel (recipe follows)

1. Preheat oven to 350°F (180°C). Lightly grease and flour a 9-inch square baking pan.
2. In the work bowl of a food processor, place flour, oats, baking powder, and salt; pulse until oats are ground, 6 to 7 times.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in extracts.
4. With mixer on low speed, gradually add flour mixture to butter mixture alternately with yogurt, beginning and ending with flour mixture, beating just until combined after each addition. Gently fold in figs. Spread batter in prepared pan. Sprinkle with Oatmeal Almond Streusel.
5. Bake until golden brown and a wooden pick inserted in center comes out clean, 55 minutes to 1 hour. Let cool in pan for 20 minutes. Serve warm or at room temperature.

Oatmeal Almond Streusel

Makes about 1½ cups

- ⅓ cup (63 grams) all-purpose flour
- ⅓ cup (27 grams) old-fashioned oats
- ¼ cup (55 grams) firmly packed light brown sugar
- ¼ teaspoon kosher salt
- 5 tablespoons (70 grams) cold unsalted butter, cubed
- ½ cup (57 grams) chopped fresh figs
- ¼ cup (38 grams) sliced almonds

1. In a small bowl, whisk together flour, oats, brown sugar, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly. Stir in figs and almonds.

MAKE AHEAD

You can form the hand pies and freeze up to 3 days in advance. Just increase the bake time by a few minutes until crust is golden and filling is bubbly.

BOOZY FIG & MUSCADINE TARTLETS

Makes 8

A spicy gingersnap crust, a bourbon-spiked custard filling, and a sweet fig and muscadine topping make these tartlets a medley of fall flavors.

- 30 gingersnap cookies (214 grams)*, broken into pieces
- 5 tablespoons (70 grams) unsalted butter, melted
- 1⅛ teaspoons (3 grams) kosher salt, divided
- ¼ cup (31 grams) cake flour
- ½ cup (100 grams) granulated sugar
- 1½ cups (360 grams) whole milk
- 4 large egg yolks (74 grams)
- 2 tablespoons (30 grams) bourbon
- 1 tablespoon (14 grams) cold unsalted butter
- 2 teaspoons (8 grams) vanilla extract
- ½ cup (57 grams) finely diced muscadines or grapes
- 3 tablespoons (61 grams) fig preserves
- 1½ teaspoons (7.5 grams) fresh lemon juice
- 1 teaspoon minced fresh rosemary
- 2½ cups (275 grams) assorted fig wedges

Garnish: fresh rosemary sprigs

1. Preheat oven to 325°F (170°C).
2. In the work bowl of a food processor, process gingersnaps until fine crumbs form. Add melted butter and ½ teaspoon (1.5 grams) salt; process until well combined. Press mixture into bottom and up sides of 8 (4-inch) removable-bottom tart pans. Place on a baking sheet.
3. Bake until set, 10 to 12 minutes. Let cool completely.
4. In a small saucepan, whisk together flour, sugar, and ½ teaspoon (1.5 grams) salt. Whisk in milk, egg yolks, and bourbon. Cook over medium-low heat, whisking constantly, until thickened, 4 to 5 minutes. Whisk in cold butter and vanilla until butter is melted. Transfer to a bowl. Cover with a piece of plastic wrap, pressing wrap directly onto surface of warm custard to prevent a skin from forming. Refrigerate until cold, about 3 hours.
5. In a medium bowl, toss together muscadines, fig preserves, lemon juice, rosemary, and remaining ⅛ teaspoon salt until well combined. Fold in figs.
6. Spoon custard into prepared tart shells, and top with muscadine-fig mixture. Serve immediately, or refrigerate for up to 2 hours. Garnish with rosemary, if desired.

*We used Nabisco Ginger Snaps.

MAKE AHEAD

This dessert is easily prepped up to 2 days in advance of assembly. Store cooled crusts in an airtight container, and whisk up the boozy pastry cream up to 2 days ahead. Just be sure to chill it with plastic wrap directly on the surface of the pudding.

FIG, WALNUT, AND DARK CHOCOLATE CHUNK COOKIES

Makes about 33

We gave the chocolate chip cookie a killer autumn update: dried figs, rich dark chocolate, and toasted walnuts. One last sprinkle of flaked sea salt turns these cookies into an instant classic.

- 1¼ cups (284 grams) unsalted butter*, softened
- 2¼ cups (495 grams) firmly packed dark brown sugar
- 2 large eggs (100 grams)
- 1 tablespoon (13 grams) vanilla extract
- 3⅓ cups (458 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- 1¼ teaspoons (6.25 grams) baking soda
- 1 teaspoon (3 grams) kosher salt
- 2 cups (340 grams) dark chocolate chunks
- 1½ cups (235 grams) chopped dried mission figs
- 1½ cups (170 grams) chopped toasted walnuts

Flaked sea salt, for sprinkling

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
2. In a medium bowl, whisk together flour, baking powder, baking soda, and kosher salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined, about 10 seconds. Add chocolate, figs, and walnuts, beating just until combined. Cover and refrigerate for at least 24 hours.
3. Preheat oven to 425°F (220°C). Line baking sheets with parchment paper.
4. Let dough come to room temperature. Using a 3-tablespoon scoop, scoop dough, and roll into balls. Gently flatten each ball into a 2-inch circle. Place about 3 inches apart on prepared pans. Sprinkle with sea salt.
5. Bake, in batches, until edges are just beginning to brown and centers still look soft, 8 to 9 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

*For best results, do not use European-style butter.

FIG AND VANILLA BEAN UPSIDE-DOWN CORNMEAL CAKE

Makes 1 (9-inch) cake

A toothsome, crunchy cornmeal cake and velvety caramelized fig bottom layer combine to create a dessert that triumphs in both texture and taste.

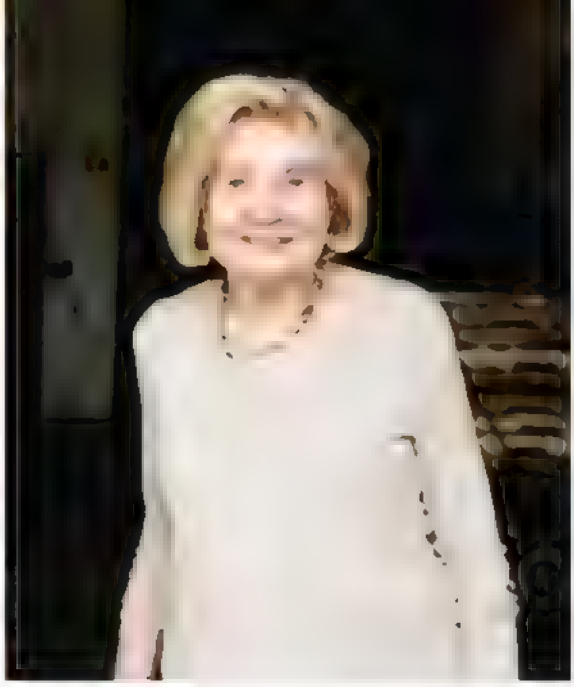
- ¼ cup (170 grams) unsalted butter, softened and divided
- ½ cup (110 grams) firmly packed light brown sugar
- 12 fresh figs (467 grams), sliced ¼ inch thick
- ¼ cup (150 grams) granulated sugar
- 3 large eggs (150 grams)
- 1 cup (150 grams) fine yellow cornmeal
- ¾ cup (84 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt
- ¼ cup (180 grams) whole buttermilk
- 2 teaspoons (12 grams) vanilla bean paste

1. Preheat oven to 350°F (180°C). Line bottom of a 9-inch round cake pan with parchment paper; grease pan and parchment.
2. In a small saucepan, melt ¼ cup (57 grams) butter over low heat; stir in brown sugar. Pour into prepared pan. Arrange figs slightly overlapping on top of brown sugar mixture. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat granulated sugar and remaining ½ cup (113 grams) butter at medium

speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.

4. In a medium bowl, whisk together cornmeal, flour, baking powder, and salt. In a small bowl, whisk together buttermilk and vanilla bean paste. With mixer on low speed, gradually add cornmeal mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Pour batter over figs.

5. Bake until a wooden pick inserted in center comes out clean, 55 minutes to 1 hour. Let cool in pan for 15 minutes. Run a knife around edges of cake. Turn out onto a serving plate. Serve warm.



THE PAN THAT STARTED A BAKING REVOLUTION

WITH ONE ICONIC CAKE PAN, A MINNESOTA MAN CEMENTED HIS PLACE IN THE AMERICAN BAKING TRADITION AND ESTABLISHED A POWERHOUSE THAT REMAINS FAMILY-OWNED AND THE GO-TO BRAND FOR HOME BAKERS AROUND THE WORLD

BY SOPHIA JONES
PHOTOGRAPHY BY
ELIESA JOHNSON

It's simple, ring-shaped, and all-American, with sculpted curves and a perfectly golden crust—no frills or frosting required. The Bundt is elegant yet effortless. For more than five decades, it's been a staple at potluck picnics, holiday meals, and every celebration in between.

The 1960s saw many changes, and for bakers, one of those was the breakthrough of the Bundt. It proved that one doesn't have to be a skilled baker to bake a beautiful cake. At the peak of Bundt mania, Nordic Ware, the pan's purveyor, was cranking out 30,000 pans a week and still couldn't make enough to keep department store shelves stocked. Today, the Bundt pan is the top-selling cake pan in the world. Two out of three kitchens in America has one, and you can even go see Nordic Ware's original prototype at the Smithsonian's National Museum of American History.

Turns out, the quintessential American cake pan wasn't inspired by anything American at all. In 1950, several members of the local Minneapolis, Minnesota, Hadassah, a Jewish women's group, approached then-fledgling business owner H. David Dalquist. They wanted Dave to create a lighter, easier-to-handle version of the traditional ring-shaped pan used to bake a dense Central European cake known as *Gugelhupf* or *kugelhupf*. The women referred to the cake as *Bund*, the German term for "gathering," as a nod to how the dessert was served to groups of people. The Old-World "Bund" pans were either overly fragile ceramic molds or heavy, clunky cast-iron.

It was only four years earlier, in 1946, that Dave and his wife, Dotty, the daughter of two Danish immigrants, started Nordic Ware from the basement of their Minneapolis home, manufacturing niche Scandinavian kitchenware items. Dave, whose parents were Swedish, was a chemical engineer with a specialty in metallurgy. The handful of cookware products he made were designed for Nordic delicacies like the *Krumkake* (a crisp Norwegian cookie) iron and the *Ebelskiver* (a Danish-filled pancake) pan. In 1948, Dave built the official Nordic Ware headquarters in a suburb on the western side of Minneapolis called St. Louis Park, an area with a tightly knit Jewish community. Nordic Ware still operates out of St. Louis Park today.

As they sat in Dave's office, the Jewish women listed what the pan would need in order to successfully bake their beloved cake. It had to be round and deep, they said, with a tube running up the center of the mold to prevent an underbaked cake and support the large amount of batter needed to feed a crowd. Dave never shied away from a challenge.

Dotty posing with Nordic Ware products for an advertisement in 1960

The pan that changed American baking. Nordic Ware currently offers 110 different shapes of cast aluminum Bundt pans

Three generations of Dalquists, David Dotty, and Jenny (pictured here), lead Nordic Ware

Nordic Ware Through the Years

1946
Dave returns from service in World War II and produces his first line of specialty Scandinavian kitchenware products with wife Dotty.

1950
Dave makes the first prototype for the Bundt pan after local Jewish women approach him to modernize the *kugelhopf* cake pan.

1964
Nordic Ware pioneers first nonstick coatings for cookware and bakeware.

1966
The Tunnel of Fudge cake, made with a Bundt, places second in the Pillsbury Bake-Off, and Bundt mania ensues. The Bundt pan becomes America's number one selling cake pan.

He designed a shorter, rounder version of the *kugelhopf* pan and revamped the original look, giving the pan more fluting, with alternating large and small scallops. Because it was lightweight yet sturdy and conducted heat evenly, Dave cast the pan in aluminum. As a final flourish, he added a *t* to the end of "Bund" to trademark it.

The best thing about Dave's pan was the cake it produced: a ready-made showpiece with well-defined curves and a graphic, captivating design baked right into the crust. Cutting into the cake's equally spaced lines made slicing portions a breeze. "Suddenly, there was a cake pan that baked the detail and design right into the cake, so anyone from a novice to an experienced baker could create something beautiful," says Jenny Dalquist, Dave and Dotty's granddaughter and Nordic Ware's executive vice president of marketing and sales.

Nonetheless, the pan looked different than anything the American bakeware market had seen. When the general manager at the plant first saw the prototype, he told Dave, "If you can sell that thing, you can sell anything." It was an inauspicious omen. Dave added the pan to the product line, but Nordic Ware barely made any profit from it for 16 years.

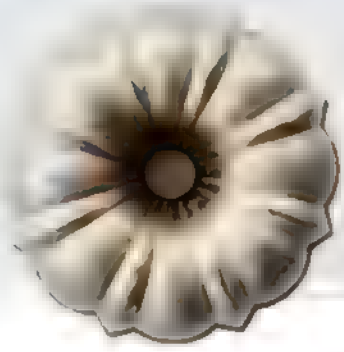
Flash forward to 1966. At the 17th annual Pillsbury Bake-Off Contest, Ella Helfrich of Houston, Texas, won second place for a Bundt cake called the Tunnel of Fudge. It had a gooey chocolate center that only a Bundt pan could render. The recipe—and the Bundt pan—went the 1960s version of viral. The cake and its pan appealed to a new generation of women who were going back to school and starting careers, with limited time spent in the kitchen. Overnight, Pillsbury received more than 200,000 letters from home bakers asking where they could get a Bundt pan Bundt sales flourished for the next two decades. Nordic Ware has sold 70 million Bundts to date and inspired a host of imitators.

While they're known as "the Bundt people," Nordic Ware is so much more. Before the Bundt pan, 72 years ago in 1946, Dave returned home from World War II, having served as a radar technician for the Navy. With postwar spirits high, Dave knew he wanted to start his own business manufacturing a product that would be useful to society. With a family tree's worth of Danish recipes and a passion for baking, Dotty had the idea to create bakeware. With $500 in the bank, they began. Minneapolis was host to a vibrant community of immigrants from northern and central Europe, including Germans, Norwegians, Swedes, and the Dutch, and their descendants. But even with a built-in audience, things were tough during those early years

They were often underfinanced, and Dave worked around the clock to make ends meet. Dotty, now 92, did her share, too None of Dave's

1981
Dave and Dotty's son, David Dalquist, becomes CEO. The company releases the Micro-Go-Round, the first microwave oven turntable.

1990s
Nordic Ware begins introducing new Bundt pan designs and shapes, including wreaths and roses, and even a replica of Hansel and Gretel's cottage.



2005
Dave passes away at age 86. His death is noted on local and national news, including CNN and Good Morning America, and covered in *Time* magazine, the *New York Times*, and the *Washington Post*.

2012
The Smithsonian Institution's *Food Transforming the American Table* exhibit opens, featuring Nordic Ware's Bundt pan and Micro-Go-Round microwave oven turntable.

2018
Nordic Ware offers almost 400 products sold in over 30 countries. The 270,000-square-foot headquarters includes a factory outlet store with a contemporary test kitchen where Nordic Ware hosts baking and cooking classes.

creations made it to the Nordic Ware product line before being tested by Dotty first. She was Nordic Ware's entire public relations and quality control program, and she knew each product just as well as the engineer who created it.

On the weekends, the Dalquist family traveled to trade shows and fairs to demonstrate the products. They'd load up in their station wagon and strap the show booth to the top of the car. "We waited years to get into the big Housewares Show in Chicago, Illinois, and there is a picture of Dave there the first year we attended that captures his spirit so well," Dotty says. "The booth was under a staircase, but you can see in his face how proud and hopeful he was for all that was to come."

The sudden success of the Bundt pan in the '60s allowed Nordic Ware to pursue new products, bigger retailers, and more markets, including microwave cookery. During the 1980s and 1990s, many of Nordic Ware's competitors moved manufacturing overseas for less-expensive labor. Conversely, Nordic Ware was and is committed to keeping their production in the United States. "It's not only about the 400 people we provide jobs for," Jenny says. "Our impact is even greater when you consider the domestic supply chain we source materials from. It's more far-reaching than you'd imagine."

Nordic Ware is as devoted to keeping it in the family as they are to keeping the company in the States. Dotty is still involved and serves on Nordic Ware's board. Dave and Dotty's daughter Susan Brust is a vice president. Their two other daughters, Linda Jeffrey and Corrine Lynch, are on the board, and one grandchild works as a process engineer, helping design the tooling that makes the products. The company's family dynamic extends beyond the Dalquists. Many employees have been with Nordic Ware for 30 years or more, and some are second-generation. "I like to think that we have a culture where everyone within the factory considers their coworkers their family, too," says David Dalquist, Dave and Dotty's son, who has served as Nordic Ware's CEO since 1981. There's a sense of nurturing at Nordic Ware. Employees have flexible work hours, a summertime employee garden to grow and harvest vegetables and flowers, and an optional weekly Bundt Boot Camp workout class with a personal trainer.

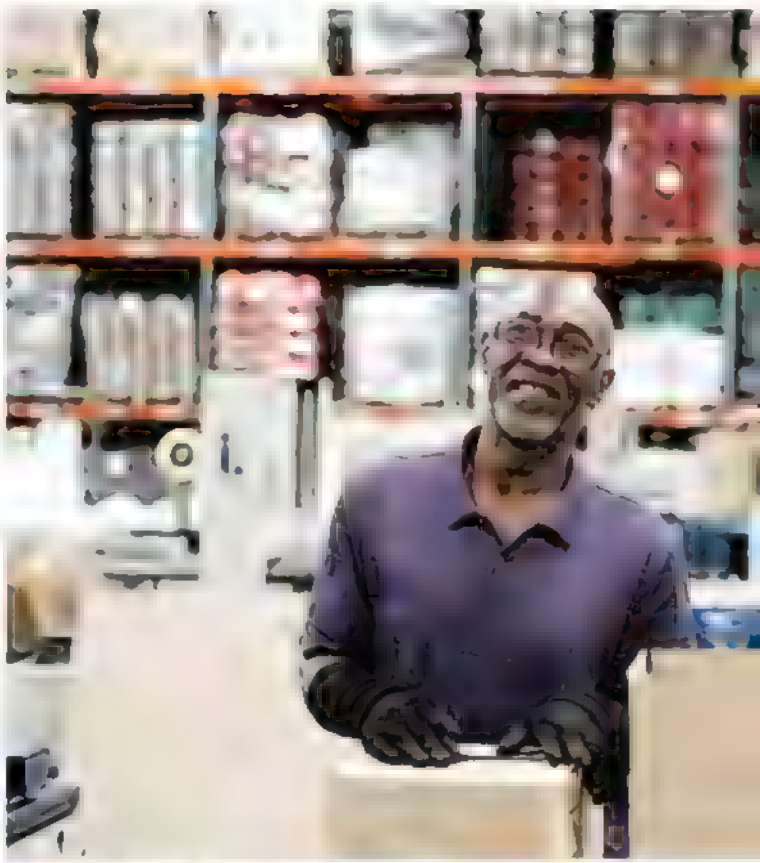
The Dalquists' dedication to quality has never wavered either. Nordic Ware continually sets the bakeware bar in design, functionality, and ease of use. As some bakeware companies keep thinning products down to make them lighter, Nordic Ware has retained the heavier cast aluminum material because it's durable and withstands years of use. Since steel is less expensive, many kitchenware manufacturers use it to make their products. But steel doesn't bake as well or render the crisp detail that cast aluminum does. Nordic Ware is also the only

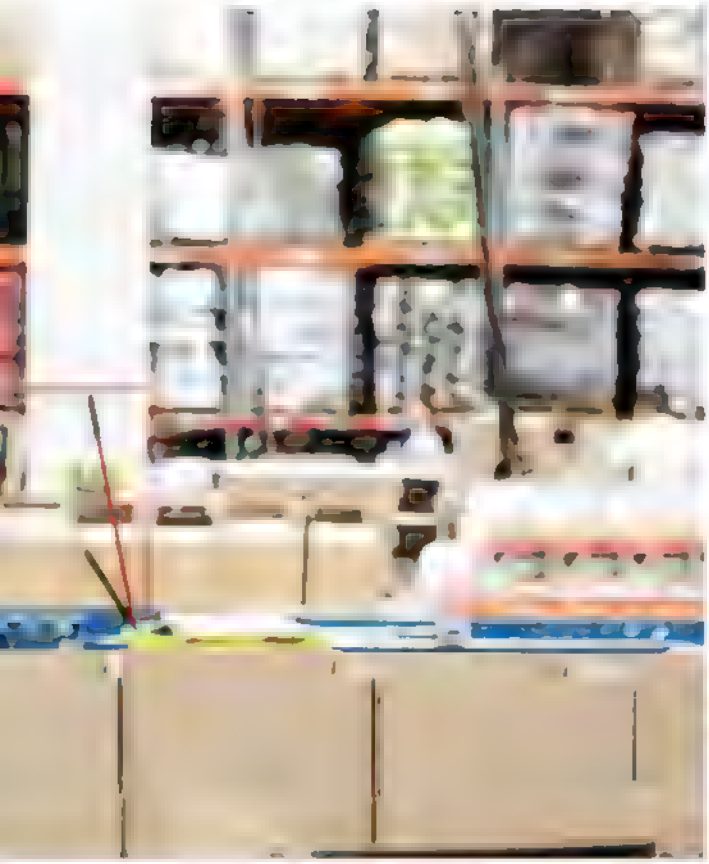
manufacturer making their pans out of cast aluminum with nonstick coating, so the pans will pop out perfect cake shapes without sticking

Every 2.3 seconds, somewhere in the world, someone buys a Nordic Ware product. With products sold in over 30 countries, the wide range of kitchenware items (almost 400) includes everything from grilling accessories to woks. But of all Nordic Ware's products, none has made a larger cultural impact than the Bundt pan.

"When I was a teenager, my dad would take me on sales calls, and I'd listen to him talking to the customer so passionately about all the attributes of this pan and I'd start blushing," David says. "I'd say, 'Dad, it's just a pan. It can't be that special.' I couldn't have been more wrong."

Though Dave never baked a cake in his life, Dotty says, he filled a domestic void bakers never even knew existed. He believed in the power of gathering family and friends around dessert. And that's something we can get behind.





Spanning more than six decades, Nordic Ware very much remains a family affair. Dave and Dotty Dalquist's son, David (right), is CEO and their daughter Susan Brust (second from left) and granddaughter Jenny (left) are vice presidents. Dotty (second from right) is still very involved.

A BUNDT PAN COMES TO LIFE

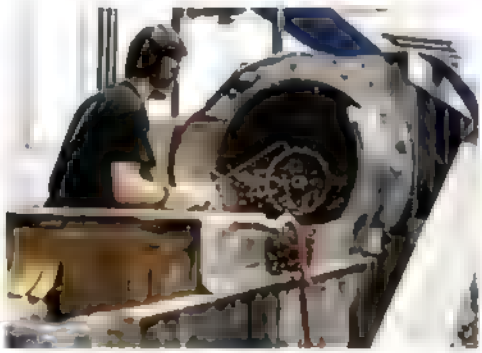
AT LEAST A DOZEN HANDS TOUCH A NORDIC WARE BUNDT PAN BEFORE IT IS COMPLETE. WE FOLLOW THE PRODUCTION—FROM START TO FINISH—OF THE CONCENTRIC RIDGED PAN THAT STARTED IT ALL.

An industrial designer digitally sketches a Bundt design. A 3D model of the classic Bundt has all the information needed to create tooling to make the pan.

The pan has a rough perimeter before an automated machine with a high-speed drill bit cuts the metal off.

The drill bit shaves off the rough metal to give it a clean, crisp edge. The leftover aluminum shavings are then recycled.

Bundt pans travel up a conveyor line into a vibratory deburring machine, which is basically a giant rock tumbler.



The vibratory deburring machine tosses the pan around in hundreds of pebbles that vibrate against the pan to create the ideal surface for the nonstick coating to adhere.

The uncoated pan is washed to remove manufacturing oil, metal shavings, and fingerprints. This helps the nonstick coating adhere. From this point on, pans are handled with latex gloves.

A nonstick coating is applied to the exterior of the pan. Then the pan travels down a conveyor belt to the curing oven.

The oven permanently bakes the coating onto the pan. Then the entire coating process is repeated for the inside of the pan.

The pan gets handpacked and labeled. Each packing label includes the phrase "Made in America."

ORIGINAL GERMAN POUND CAKE

Makes 1 (12-cup) Bundt cake

Make one of Dotty Dalquist's favorite Bundt cake recipes inspired by the Nordic Ware pan's European lineage. We made this one in the Anniversary Bundt Pan, a recreation of the original pan Dave designed and their best-selling pan of all time. All ingredients must be at room temperature.

32 whole almonds (34 grams)
1 cup (227 grams) unsalted butter, softened, plus more for securing almonds
1 cup (200 grams) granulated sugar
1 cup (120 grams) confectioners' sugar
4 large eggs (200 grams), separated
1 teaspoon (4 grams) vanilla extract
1 teaspoon (4 grams) almond extract
3 cups (375 grams) all-purpose flour, sifted three times
2 teaspoons (10 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
1 cup (240 grams) whole milk
Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Grease a 12-cup Bundt pan.
2. Place 16 almonds in bottom of prepared pan, securing with a dab of butter. Place another ring of remaining 16 almonds on sides of pan, securing with a dab of butter. Place pan in freezer while preparing batter.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (227 grams) butter at medium speed until creamy, 3 to 4 minutes. In a small bowl, sift together sugars. Gradually add sugars to butter, beating until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg yolks, one at a time, beating until smooth. Beat in extracts.
4. In a medium bowl, sift together flour, baking powder, and salt three times. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Transfer batter to a large bowl; set aside.
5. Clean bowl of stand mixer. Using the whisk attachment, beat egg whites at medium-high speed until stiff peaks form. Fold egg whites into batter. Pour batter into pan.
6. Bake until a wooden pick inserted near center comes out clean, 1 hour to 1 hour and 15 minutes. Let cool in pan for 10 to 15 minutes. Remove from pan, and let cool completely on a wire rack. Sprinkle with confectioners' sugar, if desired.

Bake the Best Bundt

Our top tips for picking and using your Bundt pan.

Material and Color Matter. Bundt pans come in glass, stoneware, and silicone, but the best pans are cast aluminum or coated steel. We prefer aluminum because of its even heat conductivity and durability. Light-colored pans lend perfectly baked cakes, while darker surfaces can overly brown crusts.

Ready to Bake. Even with a nonstick surface, it's still a good idea to prepare the inside of your pan. Baking spray with flour works best for Bundts. To avoid overflow in the oven, do not fill the pan more than three-fourths full with batter. Always let your cake cool for 10 to 15 minutes before removing from the pan.

Baking THE Harvest

WITH THE CRISP AUTUMN ARRIVAL COMES A BOUNTY OF APPLES, PUMPKINS, PEARS, AND PLUMS. KELSEY SIEMENS, A CANADIAN BAKING BLOGGER AND MANAGER OF HER FAMILY'S WILLOW VIEW FARMS IN BRITISH COLUMBIA, CANADA, SPINS THIS RICH HARVEST INTO BAKING GOLD.

For Kelsey Siemens, the fall season is the busiest time of the year, a frenzy of harvesting apples, pumpkins, plums, pears, and more at Willow View Farms, her family's 20-acre farm and orchard in Fraser Valley, British Columbia, Canada. But it's also her favorite. Her blog, *The Farmer's Daughter* (*the-farmersdaughter.com*), captures the natural romanticism of life on the farm, from apple picking on crisp, foggy mornings to sorting through the pumpkin patch for pink, blue, and orange heirloom varieties. Kelsey brings the farm-to-table mentality to baking and shows that the secret ingredient for epic fall bakes is a bounty of fresh produce.

Apple Spice Cake with Cinnamon Mascarpone Frosting
page 81

APPLE-CRANBERRY PULL-APART BREAD

Makes 1 (9x5-inch) loaf

How can anyone resist the smell of fresh, homemade bread? It is the very best treat after a hard day in the fields. Pulling apart the pieces while they're still warm is ideal, and the tart apple pieces and dried cranberries combine to create wonderful pops of flavor. The Maple Glaze is the crowning glory.

- ⅓ cup (120 grams) whole milk
- 2¼ teaspoons (7 grams) active dry yeast
- ¼ cup (57 grams) unsalted butter, softened
- ¾ cup (150 grams) granulated sugar, divided
- 2 large eggs (100 grams)
- 2 teaspoons (8 grams) vanilla extract
- 1 teaspoon (3 grams) kosher salt
- 2¼ cups plus 3 tablespoons (368 grams) all-purpose flour
- 2 teaspoons (4 grams) ground cinnamon
- 2 medium tart apples (280 grams), diced
- ¼ cup (32 grams) dried cranberries
- 2½ tablespoons (35 grams) unsalted butter, melted
- Maple Glaze (recipe follows)

1. In a small saucepan, heat milk over medium heat, stirring constantly, until steaming but not boiling, being careful not to heat past 110°F (43°C). (Alternatively, microwave milk in 15-second intervals until steaming but not boiling.) Remove from heat, and stir in yeast. Let stand until mixture is foamy, about 5 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, ¼ cup (50 grams) sugar, eggs, vanilla, and salt at low speed until combined. Beat in yeast mixture. Gradually add flour, beating until dough comes together and pulls away from sides of bowl, about 5 minutes.
3. Turn out dough onto a lightly floured surface, and knead into a smooth ball. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
4. Spray a 9x5-inch loaf pan with cooking spray.
5. In a small bowl, stir together cinnamon and remaining ½ cup (100 grams) sugar. In a medium bowl, stir together apples and cranberries.
6. On a lightly floured surface, roll dough into a 16x12-inch rectangle. Brush melted butter onto dough. Sprinkle with cinnamon sugar mixture.
7. Cut dough lengthwise into 4 equal squares. Carefully stack squares one on top of the other, adding apple-cranberry mixture between each layer; cut into 5 equal strips. Layer strips in prepared pan. Cover with a clean kitchen towel, and let rise in a warm, draft-free place (75°F/24°C) for 30 minutes.
8. Preheat oven to 350°F (180°C).
9. Bake for 20 minutes. Cover with foil, and bake until an instant-read thermometer inserted in center registers 205°F (96°C), 40 to 45 minutes more. Let cool in pan for 5 to 10 minutes. Remove from pan, and drizzle with Maple Glaze. Serve warm.

Maple Glaze

Makes about 1½ cups

- 8 ounces (225 grams) cream cheese, softened
- ½ cup (170 grams) Grade A maple syrup
- ½ cup (60 grams) confectioners' sugar
- ⅛ teaspoon kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth. Gradually add maple syrup, beating until combined. Beat in confectioners' sugar and salt. Use immediately.

Photo by Marcy Black Simpson

PAY A VISIT

During the fall months, Willow View Farms opens up its orchards and pumpkin patch for visitors to take their personal pick of ripe produce. It's the perfect chance to get a taste of the natural magic Kelsey uses in her recipes.

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Ginger Pear and Walnut Tart
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PLUM SKILLET CAKE

Makes 1 (9- or 10-inch) cake

Our plum trees are among the tallest in our orchard and are pure magic to walk through when they're heavy with ripe fruit. Purple-skinned with yellow flesh, Italian plums are always a showstopper. I like to keep things simple when baking with them as their natural sweet flavor should be front and center. For this Plum Skillet Cake, I added a bit of cardamom, a spice that works very well with the plums.

- ½ cup (113 grams) unsalted butter, softened
- 1 cup (200 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
- 2 large eggs (100 grams)
- 2 teaspoons (8 grams) vanilla extract
- 1⅔ cups (167 grams) all-purpose flour
- 1¼ teaspoons (6.25 grams) baking powder
- ⅛ teaspoon (1 gram) ground cardamom
- ¼ teaspoon fine sea salt
- ½ cup (120 grams) sour cream
- 5 to 7 Italian plums* (about 300 grams), halved and pitted
- ¼ teaspoon ground cinnamon
- Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Grease a 9- or 10-inch cast-iron skillet with butter.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 1 cup (200 grams) granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, cardamom, and salt. With mixer on low speed, gradually add half of flour mixture to butter mixture, beating just until combined. Beat in sour cream. Gradually add remaining flour mixture, beating just until combined. Spread batter in prepared skillet.
4. Gently press plum halves, cut side down, into batter. In a small bowl, combine cinnamon and remaining 2 tablespoons (24 grams) granulated sugar. Sprinkle over cake.
5. Bake until a wooden pick inserted in center comes out clean, 50 to 60 minutes. Let cool slightly. Dust with confectioners' sugar, if desired. Serve warm.

**The size of your plums (and skillet) will determine how many you can fit on your cake.*

Note: *Black plum halves or frozen plum halves also work for this recipe. Do not thaw frozen plum halves beforehand.*

APPLE SPICE CAKE WITH CINNAMON MASCARPONE FROSTING

Makes 1 (6-inch) cake

Growing up on an apple farm meant we baked with apples more than the average family. Pies and crisps are the usual suspects, with sauces, breads, and cakes popping up as well—but this Apple Spice Cake is something else. It's the epitome of cozy fall flavors, and the Cinnamon Mascarpone Frosting adds a bit of excitement without being overwhelmingly sweet.

- ¾ cup (170 grams) unsalted butter, softened
- 1½ cups (330 grams) firmly packed light brown sugar
- 3 large eggs (150 grams)
- 1 tablespoon (13 grams) vanilla extract
- 1¾ cups (219 grams) all-purpose flour
- 1 tablespoon (6 grams) ground cinnamon
- 1¼ teaspoons (6.25 grams) baking soda
- 1 teaspoon (2 grams) ground allspice
- ½ teaspoon (1 gram) ground ginger
- ⅛ teaspoon kosher salt
- ½ cup (120 grams) Greek yogurt
- ¾ cup (150 grams) shredded tart apple*
- Cinnamon Mascarpone Frosting (recipe follows)
- Garnish: ground cinnamon

1. Preheat oven to 350°F (180°C). Grease 3 (6-inch) round cake pans with butter. (See Note.)
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, cinnamon, baking soda, allspice, ginger, and salt. With mixer on low speed, gradually add half of flour mixture to butter mixture, beating just until combined. Beat in yogurt. Gradually add remaining flour mixture, beating just until combined. Gently stir in apple. Divide batter among prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 5 to 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Using a large serrated knife, carefully level each cake layer. Spread Cinnamon Mascarpone Frosting between layers. Using an offset spatula or butter knife, spread a thin crumb coat of Cinnamon Mascarpone Frosting on top and sides of cake. Refrigerate for 15 minutes. Spread remaining Cinnamon Mascarpone Frosting on top and sides of cake. Sprinkle with cinnamon, if desired.

**I use Elstar or Bramley apples. Granny Smith, Pink Lady, and Braeburn are also good choices.*

Note: *You can also make this cake using 2 (8-inch) round cake pans.*

Cinnamon Mascarpone Frosting

Makes 4 cups

- 2 cups (480 grams) heavy whipping cream
- 1⅓ cups (165 grams) mascarpone cheese
- ¼ cup (150 grams) granulated sugar
- 2 teaspoons (4 grams) ground cinnamon

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream and mascarpone at medium-high speed until combined. Gradually add sugar and cinnamon, beating until smooth and stiff, about to 3 minutes.

GINGER PEAR AND WALNUT TART

Makes 1 (14x4-inch) tart

There's something about the way the light streams through our pear trees that makes it one of the most beautiful spots in our orchard. We grow five different types of pears, and everyone in my family has their own favorite. For me, it's the Bosc pear, the star of this Ginger Pear and Walnut Tart, as I love its rustic golden skin and, more importantly, the way it holds its shape when baked. Ginger complements the pear flavor so well, and the poached pears are nestled into a deliciously buttery filling and surrounded by a flaky crust.

- 1¼ cups (188 grams) all-purpose flour
- ⅛ cup (40 grams) confectioners' sugar
- 2 tablespoons (12 grams) ground walnuts
- ¼ teaspoon kosher salt
- ½ cup (113 grams) cold unsalted butter, cubed
- 1 large egg yolk (19 grams)
- 1 teaspoon (4 grams) vanilla extract
- Walnut Tart Filling (recipe follows)
- Poached Ginger Pears (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, confectioners' sugar, walnuts, and salt at low speed until combined. With mixer on medium speed, add cold butter, beating until mixture is crumbly. Add egg yolk and vanilla, beating just until combined. (If dough seems a bit dry and is not coming together, add 1 to 2 tablespoons [15 to 30 grams] very cold water.)
2. Turn out dough onto a lightly floured surface, and gently press into a rough rectangle about the size of your hand. Wrap in plastic wrap, and refrigerate for at least 30 minutes or up to 1 hour.
3. Preheat oven to 375°F (190°C).
4. Turn out dough onto a lightly floured surface, and lightly dust with flour. Roll dough into a 16x6-inch rectangle, about ¼ inch thick. Transfer to a 14x4-inch removable-bottom tart pan, pressing into bottom and up sides and corners of pan. Trim excess dough. Prick bottom of dough with a fork several times. Add pie weights.
5. Bake until lightly browned, 15 to 20 minutes. Pour Walnut Tart Filling into prepared crust. Use an offset spatula to adjust walnuts to they are evenly dispersed throughout tart. Gently slice Poached Ginger Pears, and arrange on top of filling. Bake until crust is golden and filling is bubbly, about 15 minutes more. Let cool for 5 to 10 minutes. This tart is best the first day, but will keep refrigerated in an airtight container for up to 3 days.

PRO TIP

The tart dough may rip as you handle it. That is normal. Simply press together, or use excess dough to patch any tears.

Walnut Tart Filling

Makes 1½ cups

- 2 large eggs (100 grams)
- 1 cup (220 grams) firmly packed dark brown sugar
- ⅛ cup (76 grams) unsalted butter
- ¼ cup (60 grams) heavy whipping cream
- 1 teaspoon (4 grams) vanilla extract
- ½ cup (57 grams) chopped walnuts

1. In a large saucepan, whisk eggs until frothy. Place over medium heat, and immediately add brown sugar, butter, cream, and vanilla, stirring to combine. Bring to a boil over medium-high heat; reduce heat to medium, and cook, whisking constantly, until thickened, about 7 minutes. Remove from heat, and stir in walnuts.

Poached Ginger Pears

Makes 4 cups

- 4 cups (960 grams) water
- ½ cup (170 grams) honey
- 1 (1-inch) piece fresh ginger, peeled and thinly sliced
- 4 medium Bosc pears (768 grams)

1. In a large heavy-bottomed stockpot, bring 4 cups (960 grams) water to a boil. Stir in honey until dissolved; add ginger.
2. Peel pears, and cut in half. Using a spoon or small paring knife, carefully core each pear half. Slip pear halves into boiling liquid. Reduce heat to a gentle simmer. Cover and cook until a fork can pierce pears, about 30 minutes. (Overcooking may cause the pears to fall apart, especially if they're on the riper side.) Use immediately, or make the day before, and refrigerate in an airtight container in its liquid for a stronger flavor.

PUMPKIN PRETZELS

Makes 12

I am constantly collecting pumpkins as soon as they're ripe in our fields. I usually bring home one or two specialty varieties a week until my little home is full to the brim. Pink, blue, white, green, beige, red, orange—we grow over 50 different kinds! Soft pretzels have been a longtime favorite in my family, and adding in a hint of pumpkin makes them a delightful fall treat.

- ¼ cup (60 grams) warm water (95°F/35°C to 105°F/41°C)
- 2¼ teaspoons (7 grams) active dry yeast
- 1 teaspoon (4 grams) granulated sugar
- 4½ cups (563 grams) all-purpose flour
- 1 cup (240 grams) water
- ½ cup (122 grams) pumpkin purée
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (1 gram) ground allspice
- ¼ cup (57 grams) unsalted butter, melted
- Cinnamon Sugar Pretzel Topping (recipe follows)

1. In a small bowl, combine ¼ cup (60 grams) warm water, yeast, and sugar. Let stand until mixture is foamy, about 5 minutes.
2. In the bowl of a stand mixer fitted with the dough hook attachment, beat flour, 1 cup (240 grams) water, pumpkin, salt, and allspice at low speed until combined. With mixer on medium speed, add yeast mixture, beating until a smooth dough forms and pulls away from sides of bowl, 4 to 5 minutes. If dough seems too sticky, add more flour, ¼ cup (31 grams) at a time. Alternatively, turn out dough onto a lightly floured surface, and knead by hand 40 to 50 times. (Dough should be on the tacky side, so don't add too much flour, or it can make the dough tougher.)
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
4. Line 2 baking sheets with parchment paper.
5. Divide dough into 12 equal pieces. Roll one piece of dough into an 18-inch-long rope by rolling from center of rope toward ends to gently lengthen. Bring ends of dough up to form a "U" shape, then bring ends down diagonally across bottom of pretzel. Where dough meets, wet with a small amount of water to help seal. Repeat with remaining dough. Place on prepared pans. Let rise in a warm, draft-free place (75°F/24°C) for 45 minutes.
6. Preheat oven to 400°F (200°C).
7. Bake for 12 to 15 minutes. Let cool for 3 minutes. Brush with melted butter while still warm, and sprinkle with Cinnamon Sugar Pretzel Topping.

Cinnamon Sugar Pretzel Topping

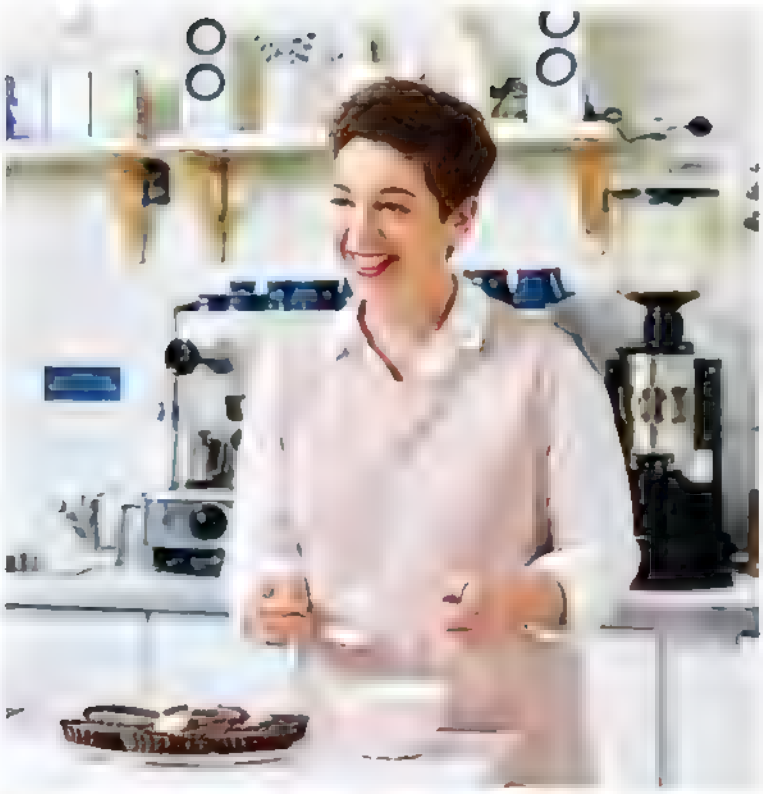
Makes about ¼ cup

- ⅓ cup (100 grams) granulated sugar
- 2 teaspoons (4 grams) ground cinnamon

1. In a small bowl, stir together sugar and cinnamon until combined.

the Hungarian Way

WE DELVE INTO THE HEART OF EUROPE'S BUOYANT BAKING SCENE, FROM A BELOVED BAKER WHO'S PUSHING THE CLASSICS IN A DELICIOUS WAY (PLUS HER RECIPES!) TO THE BEST OF BUDAPEST'S PASTRY SHOPS



It was the *zserbó*, a cake of alternating walnut and apricot jam layers topped in chocolate, that first seduced me when I moved to Budapest from New York three years ago. Later came the squares of *Rákóczi túrós*, cottage cheese cake covered in a lattice of meringue speckled with apricot jam, and the Isler, the jam-filled Linzer sandwich shellacked in a luminous robe of chocolate. As I delved deeper into my new expat life by the day, it was the old-fashioned pastry shop, the *cukrászda*, that was my anchor. Chicken simmered in paprika and beef- and pork-stuffed cabbage rolls are among the beguiling cornerstones of hearty Hungarian cuisine, but it was the desserts that intrigued me. As I got to know *kurtőskalács*, the cylindrical-shaped, spit-fired cake typically sold on the street, and *beigli*, the simple, unadorned rolls of dense poppy seed, walnut, or chestnut filling, Hungarian culture slowly began to reveal itself to me.

Hungarians are fiercely proud of their heritage, but one of the reasons I fell for Budapest is its progressive nature, glimpsed in the likes of craft beer bars and coffee shops run by passionate baristas. That's why I enjoyed stumbling upon Édesem, a petite bakery across from Millenáris Park on the Buda side of the city. Budapest is made up of two formerly separate cities, Buda and Pest, separated by the Dunabe river. Édesem owner Szonja Márk, like most Budapest denizens, relishes Hungary's confectionery mainstays, but when she opened her own place in 2015, it was to infuse a familiar repertoire of baked goods with a jolt of modernity. A former journalist, Szonja first hatched Édesem in 2009 as a recipe blog devoted to the creative desserts she whipped up after hours. Her growing readership showed her that "somewhere out there are people eager to eat other kinds of pastries, not just the usual cakes sold in all the well-known Hungarian pâtisseries." With an expanding audience came the demand to taste the beauties in her photographs, and her brick-and-mortar shop opened six years after the blog's launch.

Sure, locals still flock to the circa 1901 Daubner confectionery for their morning scone-like *pogácsa* and bring visitors to the chandelier-dotted dining room of Gerbeaud to gawk at fancy marzipan sponge cakes. But they also come to Édesem. They order caramelized banana pudding and orange-carrot cake as much as Szonja's riffs on the tried-and-true, like the mango curd-almond Linzer cookies she makes around Easter and matcha crêpe cake fashioned from a stack of *palacsinta*, thin Hungarian pancakes.

"I want my guests to feel nostalgia when they taste my cakes. I want to remind them of their grandmas, the moment they stepped into their kitchens and smelled house-made cookies," explains Szonja. "But I want to make mine better—the old recipes always with a twist."

BRING THE TASTE OF BUDAPEST HOME WITH SZONJA MÁRK'S HUNGARIAN FAVORITES

Diplomat Pudding

DIPLOMAT PUDDING

Makes 8

Reminiscent of the layered Italian dessert zuppa inglese, the custard-based Diplomat Pudding was a staple at Budapest's circa 1858 café Gerbeaud, served in individual metal molds and garnished with brandy-flavored, pink-tinged crème anglaise Szonja's homier riff on the classic is prepared in jars and swaps out the usual ladyfingers for miniature madeleines. Instead of using raisins, Szonja prefers weaving any candied fruit into the pudding, but for a touch of retro charm, she recommends the vividly hued maraschino cherry

Miniature Madeleines (recipe follows)
Rum Syrup (recipe follows)
Diplomat Cream (recipe follows)
Garnish: whipped cream

1. Dip Miniature Madeleines in Rum Syrup. In each of 8 (4.7-ounce) jars, place 4 madeleines along sides. Place Diplomat Cream in a pastry bag, and pipe into jars to fill. Garnish with whipped cream, if desired

Miniature Madeleines

Makes about 48

- **2 large eggs (100 grams)**
- **¼ cup plus 2½ tablespoons (80 grams) granulated sugar**
- **2¼ teaspoons (16 grams) honey**
- **⅔ cup plus 2 teaspoons (90 grams) all-purpose flour**
- **1 teaspoon (5 grams) baking powder**
- **1 teaspoon (1 gram) finely grated lemon zest**
- **⅛ teaspoon kosher salt**
- **½ cup plus 1 tablespoon (90 grams) unsalted butter, melted**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat eggs, sugar, and honey at medium speed until pale and tripled in volume
2. In a medium bowl, whisk together flour, baking powder, zest, and salt. Fold flour mixture and melted butter into egg mixture. Cover and refrigerate for 2 hours
3. Preheat oven to 375°F (190°C). Butter 2 (24-well) miniature madeleine pans. (See Note.)
4. Place batter in a piping bag, and pipe batter into prepared wells
5. Bake for 5 to 6 minutes. Tap pans lightly to release cookies, and let cool completely on a wire rack.

Note: *You can also make the Diplomat Pudding with standard-size madeleines. Bake standard madeleines for 8 minutes, and place 2 madeleines in each jar*

Rum Syrup

Makes 1⅓ cups

- **½ cup (100 grams) granulated sugar**
- **½ cup plus 1½ tablespoons (97 grams) water**
- **½ cup (120 grams) fresh orange juice, strained**
- **2 tablespoons (30 grams) dark rum**

1. In a small saucepan, bring sugar and ½ cup plus 1½ tablespoons (97 grams) water to a boil over medium heat. Pour into a small bowl, add orange juice and rum. Let cool to room temperature

Diplomat Cream

Makes 5 cups

- **2 cups (480 grams) whole milk**
- **½ cup (100 grams) granulated sugar, divided**
- **1 vanilla bean, split lengthwise, seeds scraped and reserved**
- **5 large egg yolks (93 grams)**
- **¼ cup plus 1 tablespoon (40 grams) cornstarch**
- **⅛ teaspoon kosher salt**
- **2 tablespoons (30 grams) dark rum**
- **1 tablespoon (15 grams) diced candied orange peel***
- **1 tablespoon (14 grams) diced candied lemon peel***
- **1 tablespoon (13 grams) chopped candied maraschino cherries***
- **1¼ cups (300 grams) heavy whipping cream**

1. In a large saucepan, combine milk, ¼ cup (50 grams) sugar, and vanilla bean and reserved seeds. Bring to a boil over medium-low heat.
2. In a large bowl, whisk together egg yolks, cornstarch, salt, and remaining ¼ cup (50 grams) sugar. Slowly add hot milk mixture to egg mixture, whisking constantly. Return mixture to pan, and cook until thickened. Immediately transfer to a medium bowl. Stir in rum, candied citrus peels, and candied cherries. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate until chilled, 4 to 6 hours or overnight.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat cream at medium speed until stiff peaks form. Fold whipped cream into chilled pastry cream. Use immediately.

**We used Paradise Diced Orange Peel, Paradise Diced Lemon Peel, and Paradise Red Cherries, available at amazon.com*

PRO TIP

If Chocolate Whipped Cream becomes granular, you've overwhipped it. To fix, place the mixing bowl over a warm water bath for 10 seconds. Remove from heat, whisk gently, and repeat until it is smooth. Return to mixer, and whip again.

RIGÓ JANCSI

Makes 12 servings

Rigó Jancsi is an intense amalgamation of chocolate: a cube of sponge cake and whipped ganache capped in a thin, fudge-like strip.

9 large eggs (450 grams), separated
¾ cup plus 2½ tablespoons (180 grams) granulated sugar, divided
1 cup plus 1 tablespoon (90 grams) Dutch process cocoa powder
¾ cup (94 grams) all-purpose flour
¼ teaspoon kosher salt
Chocolate Whipped Cream (recipe follows)
Chocolate Coating (recipe follows)

1. Preheat oven to 350°F (180°C). Line a half sheet pan with parchment paper.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium speed until soft peaks form. Add two-thirds of sugar (120 grams), and beat until stiff peaks form. Transfer to a large bowl; set aside.
3. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat egg yolks and remaining sugar (60 grams) at medium speed until pale and fluffy. Fold egg whites into egg yolks.
4. In a medium bowl, sift together cocoa, flour, and salt. Carefully fold cocoa mixture into egg mixture. Spread batter on prepared pan.
5. Bake for 10 minutes. Let cool completely on pan. Turn out cake, and gently peel off parchment. Cut cake in half to create 2 (11x8-inch) rectangles.
6. Line a 13x9-inch baking pan with plastic wrap, letting excess extend over sides of pan. Place one half of sponge cake in prepared pan. Spread with Chocolate Whipped Cream. Top with remaining half of sponge cake. Fold plastic wrap over top of cake to cover. Freeze until set, at least 2 hours.
7. Pour Chocolate Coating over frozen cake, smoothing top with as few strokes as possible. Freeze until set, about 5 minutes. Trim edges to create a clean 10x7½-inch rectangle. Using a hot, dry knife, slice cake into 12 squares.

Chocolate Whipped Cream

Makes 2¾ cups

8 ounces (227 grams) 60% cacao chocolate baking bars, chopped
2 cups (480 grams) heavy whipping cream

1. Place chopped chocolate in a medium bowl.
2. In a large saucepan, bring cream to a boil. Pour half of hot cream over chocolate. Let stand for 10 seconds, stir until chocolate is melted. Pour remaining hot cream over melted chocolate, and stir to combine. Let cool to room temperature, then refrigerate for at least 4 hours.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat chilled chocolate mixture at medium-high speed until stiff peaks form, about 30 seconds. Use immediately.

Chocolate Coating

Makes 1½ cups

1¼ cups (213 grams) 60% cacao dark chocolate morsels, chopped
¾ cup plus 2 tablespoons (210 grams) heavy whipping cream

1. Place chopped chocolate in a medium bowl.
2. In a small saucepan, bring cream to a boil. Pour half of hot cream over chocolate. Let stand for 10 seconds; stir until chocolate is melted. Pour remaining hot cream over melted chocolate, and stir to combine. Use immediately.

MÁKOS GUBA (POPPY SEED "GOOBAH" CAKE)

Makes 1 (9-inch) cake

Mákos Guba is a savory-sweet bread pudding dominated by auspicious poppy seeds, which symbolize luck and wealth in the new year. Szonja's rendition takes the shape of a circular cake, gussied up with meringue. Use either stale or fresh sweet bread, like challah or the challah-like kalács for a silkier feel.

15 cups (613 grams) (1-inch) cubed challah
4 cups plus 3 tablespoons (1,005 grams) whole milk
2 tablespoons (42 grams) honey
1 tablespoon (14 grams) unsalted butter
1 vanilla bean, split lengthwise, seeds scraped and reserved
1 large egg (50 grams)
1 large egg yolk (19 grams)
1 cup (120 grams) confectioners' sugar, divided
1 teaspoon (4 grams) almond extract
1 cup (142 grams) poppy seeds, ground
Meringue (recipe follows)
Sour Cherry Topping (recipe follows)

1. Preheat oven to 325°F (170°C). Spray a 9-inch springform pan with cooking spray. Line bottom of pan with parchment paper.
2. Place cubed challah in a large bowl.
3. In a medium saucepan, combine milk, honey, butter, and vanilla bean and reserved seeds. Bring to a boil over medium-low heat.
4. In a large bowl, whisk together egg, egg yolk, ½ cup (60 grams) confectioners' sugar, and almond extract. Add a small amount of hot milk mixture to egg mixture, and whisk to combine. Gradually add remaining hot milk mixture to egg mixture, whisking constantly. Pour mixture over cubed bread, and let soak for 10 minutes.
5. In a small bowl, stir together ground poppy seeds and remaining ½ cup (60 grams) confectioners' sugar. Sprinkle over soaked bread, and toss well to combine. Pour bread mixture into prepared pan.
6. Bake until an instant-read thermometer inserted in center registers 165°F (74°C) to 170°F (77°C), 45 to 50 minutes. Let cool completely in pan. Remove from pan.
7. Spoon Meringue into a piping bag fitted with a smooth or star tip. Pipe Meringue stars around edges of cake, leaving center empty. Using a kitchen torch, carefully brown Meringue. Pour Sour Cherry Topping onto center of cake. Serve immediately.

Meringue

Makes 2¼ cup

⅓ cup plus 2 tablespoons (124 grams) granulated sugar, divided
2 tablespoons (28 grams) water
2 large egg whites (60 grams), room temperature

1. In a small saucepan, combine two-thirds of sugar (83 grams) and 2 tablespoons (28 grams) water. Heat over high heat until a candy thermometer registers 250°F (121°C).
2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium speed until soft peaks form. Add remaining sugar (41 grams), and beat until stiff peaks form.
3. With mixer running, slowly pour in hot sugar syrup. Increase mixer speed to high, and beat until bowl is cool to the touch. Use immediately.

Sour Cherry Topping

Makes 2 cups

3¼ cups (632 grams) frozen pitted sour cherries
⅓ cup (100 grams) granulated sugar
3 tablespoons (24 grams) cornstarch

1. In a medium saucepan, combine frozen cherries and sugar. Bring to a boil over medium-high heat, reduce heat to medium-low.
2. Place cornstarch in a small bowl. Add 3 tablespoons cooking liquid from pan, and whisk until smooth. Add cornstarch mixture to cherries, and cook, whisking constantly, until thickened. Remove from heat, and let cool to room temperature. Refrigerate until ready to use.

SOMLÓI GALUSKA (SOMLO DUMPLINGS)

Makes 12 servings

A medley of sponge cake, pastry cream, chocolate sauce, walnuts, and raisins, this laborious trifle was dreamed up during the 1950s at the storied Budapest restaurant Gundel. To ensure sponge cakes are at their light, fluffy best, speed is essential. Szonja advises preparing pans and heating the oven in advance because batters lingering on the sidelines won't rise properly during baking, leading to a coarse texture.

- **¾ cup plus 2½ tablespoons (114 grams) all-purpose flour, divided**
- **¾ teaspoon kosher salt, divided**
- **½ cup (43 grams) plus 1 tablespoon (5 grams) Dutch process cocoa powder, divided**
- **1⅓ cups (128 grams) ground walnuts, divided**
- **9 large eggs (450 grams), separated**
- **¾ cup plus 3 tablespoons (186 grams) granulated sugar, divided**
- **Rum Raisins (recipe follows)**
- **Pastry Cream (recipe follows)**
- **Chocolate Sauce (recipe follows) and whipped cream, to serve**

1. Preheat oven to 350°F (180°C). Line 3 (9-inch) round cake pans with parchment paper.
2. In a small bowl, whisk together ½ cup (63 grams) flour and ⅛ teaspoon salt. In another small bowl, whisk together ½ cup (43 grams) cocoa, 2½ tablespoons (20 grams) flour, and ⅛ teaspoon salt. In a third small bowl, whisk together ⅓ cup (32 grams) ground walnuts, remaining ¼ cup (31 grams) flour, and remaining ⅛ teaspoon salt.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg yolks and one-third of sugar (62 grams) at medium speed until pale. Divide egg yolk mixture among 3 medium bowls (70 grams each).
4. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat egg whites at medium speed until soft peaks form. Add remaining sugar (124 grams), and beat until stiff peaks form. Divide egg white mixture among 3 bowls with yolk mixture (137 grams each). Fold egg yolk and egg white mixtures together in each bowl.
5. Fold flour mixture into one bowl, fold cocoa mixture into another bowl, and fold walnut mixture into third bowl. Pour batters into prepared pans.
6. Bake until a wooden pick inserted in center comes out clean, 12 to 15 minutes. Let cool completely in pans. Remove from pans, and gently peel off parchment.
7. Place plain sponge cake layer on a cake plate, and brush with 5 tablespoons reserved sugar syrup from Rum Raisins. Sprinkle with one-third of Rum Raisins and ⅓ cup (32 grams) ground walnuts. Spread one-third of Pastry Cream over raisins and walnuts. Place cocoa cake layer on top of Pastry Cream, pressing down slightly. Brush with 5 tablespoons (92 grams) reserved syrup. Sprinkle with one-third of Rum Raisins and ⅓ cup (32 grams) ground walnuts. Spread one-third of Pastry Cream over raisins and walnuts. Top with walnut cake layer, and repeat procedure with remaining 5 tablespoons reserved syrup, remaining Rum Raisins, remaining ⅓ cup (32 grams) ground walnuts, and remaining Pastry Cream. Cover and refrigerate overnight.
8. When ready to serve, dust top of cake with remaining 1 tablespoon (5 grams) cocoa. Serve with Chocolate Sauce and whipped cream.

Rum Raisins

Makes 1½ cups

- **¾ cup (150 grams) granulated sugar**
- **⅔ cup (151 grams) water**
- **⅔ cup (147 grams) packed raisins**
- **¼ cup (60 grams) dark rum**

1. In a small saucepan, bring sugar and ⅔ cup (151 grams) water to a boil. Remove from heat; add raisins and rum. Let cool to room temperature. Strain raisins, and reserve sugar syrup for soaking cake layers.

Pastry Cream

Makes 5 cups

- **4 cups plus 3 tablespoons (1,005 grams) whole milk**
- **1 cup (200 grams) granulated sugar, divided**
- **1 vanilla bean, split lengthwise, seeds scraped and reserved**
- **10 large egg yolks (186 grams)**
- **½ cup plus 2 tablespoons (80 grams) cornstarch**
- **⅛ teaspoon kosher salt**

1. In a large saucepan, combine milk, ½ cup (100 grams) sugar, and vanilla bean and reserved seeds. Bring to a boil over medium-low heat.
2. In a large bowl, whisk together egg yolks, cornstarch, salt, and remaining ½ cup (100 grams) sugar. Slowly add hot milk mixture to egg mixture, whisking constantly. Return mixture to pan, and cook until thickened. Immediately transfer to a large bowl. Cover with a piece of plastic wrap, pressing wrap directly onto surface of cream to prevent a skin from forming. Refrigerate until chilled.

Chocolate Sauce

Makes 1½ cups

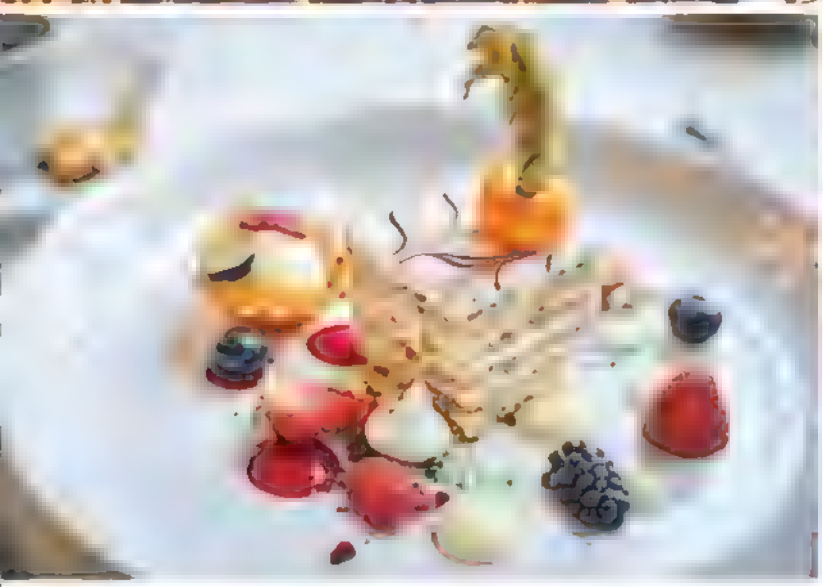
- **1¼ cups (213 grams) 60% cacao dark chocolate morsels, chopped**
- **¾ cup plus 2 tablespoons (210 grams) heavy whipping cream**

1. Place chopped chocolate in a medium bowl.
2. In a small saucepan, bring cream to a boil. Pour half of hot cream over chocolate. Let stand for 10 seconds; stir until chocolate is melted. Pour remaining hot cream over melted chocolate, and stir to combine. Let cool slightly.

Note: *If Chocolate Sauce breaks, re-emulsify the cream and chocolate using an immersion blender or food processor to blend until smooth. Make sure it is still warm before blending. The same goes for the Chocolate Coating in the Rigó Jancsi (page 88).*

Somlai Galuska (Somlo Dumplings)

MORE HUNGARIAN SWEETS TO KNOW AND WHERE TO FIND THEM IN BUDAPEST



Esterházy Torta

Supposedly named for a 19th-century prince of the Austro-Hungarian Empire, this delicate cake transposes layers of walnut sponge—an evolution from the original almond—with vanilla plumped buttercream. Glossy fondant icing features a striking chocolate pattern.

WHERE TO GET IT: CENTRÁL KÁVÉHÁZ

Károlyi Mihály u. 9 | centralkavehaz.hu

Dark wood, leather, and brass give Centrál Kávéház a feeling of grandeur worthy of its 1887 roots. Many of the coffee orders are accompanied by slices of the richly nutty and subtly sweet Esterházy.

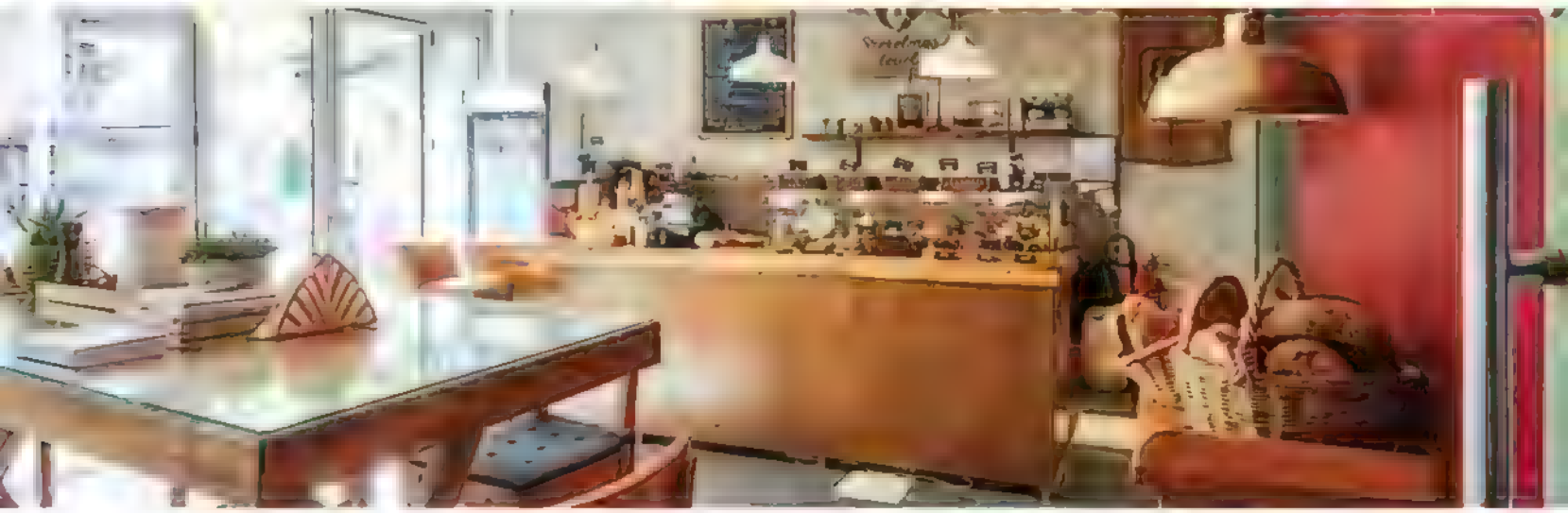
Kakaós Csiga

A treasured Budapest breakfast treat, this flaky, snail-shaped pastry swirled with cocoa—walnut and cinnamon varieties are also clamored for—is at its most desirable when crispy edges lead to soft, gooey insides

WHERE TO GET IT: PÉKMŰHELY

Lövőház utca 7-9 *pekmuhely hu*

This trio of bakeries turns out gorgeous loaves of fresh bread and what many consider Budapest's finest *kakaós csiga*, one that's especially buttery and has a rich chocolate core



Flódni

A rustic Jewish specialty that unites sheets of pastry dough with a blend of apple, walnut, poppy seed, and plum jam, *flódni* now has a welcomingly wide presence in Budapest.

WHERE TO GET IT: CAFÉ NOÉ

Wesse ényi u. 13 | *torta hu*

Celebrity baker Ráchel Raj—the daughter of a rabbi and a Judaica store owner—puts her own family's well-preserved recipe in the limelight at her cafés. The slab of fresh layers, spiced with the likes of cinnamon, clove, and red wine, is toothsome, earthy, and often anointed the city's best version of the pastry

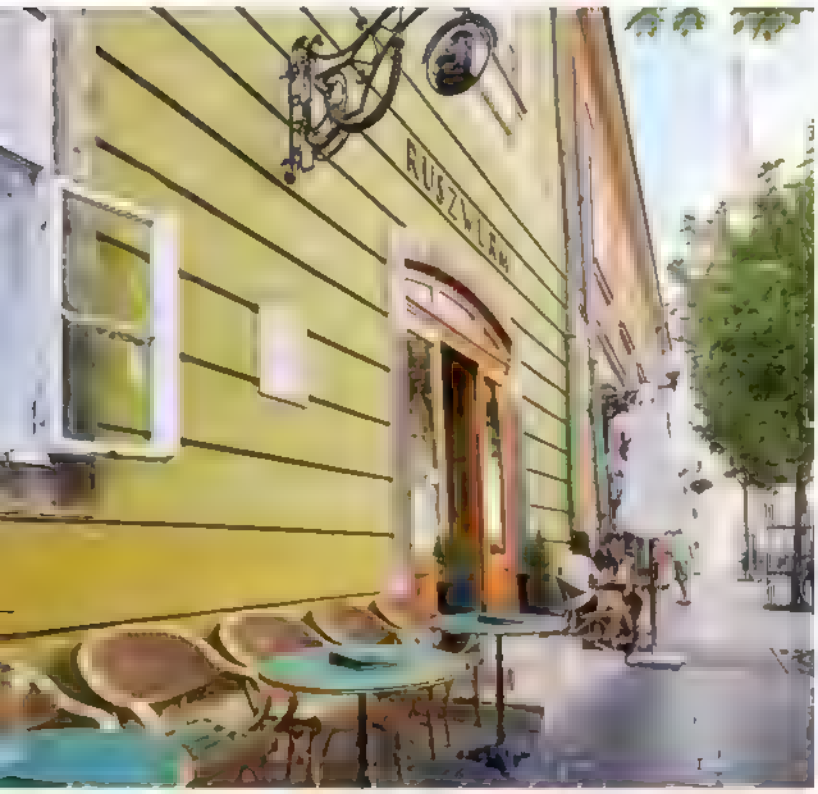
Krémes

Consider *krémes* a Hungarian spin on the Napoleon: a mound of vanilla-egg cream sandwiched between two thin layers of puff pastry

WHERE TO GET IT: RUSZWURM CUKRÁSZDA

Szentháromság u. 7 | *ruszwurm.hu*

Always filled with Castle District tourists, it's difficult snagging a seat at Ruszwurm, a pastry shop with origins that date back to 1827. The throwback ambience, however, is worth queuing for. Here, the *krémes* incorporate smooth whipped cream instead of egg white



Dobos Torta

Visionary baker József Dobos created the laborious *Dobos torta* in 1885, crowning a tower of sponge cake and chocolate buttercream layers with glistening caramel.

WHERE TO GET IT: AUGUSZT CUKRÁSZDA

Kossuth Lajos u. 14-16 *auguszt.cukraszda.hu*

Since 1870, this family-owned shop—now with three outposts—has put passionately made desserts at the forefront. One of the standouts is the *Dobos torta*. Its impressively moist sponge layers are a dreamy textural contrast to the brittle triangles of caramel.

LAYING LOW

Our Favorite Fall Sheet Cakes

BREAK OUT YOUR TRUSTY 13X9 FOR OUR ONE-LAYER TREASURES, SLATHERED WITH LUSCIOUS FROSTINGS AND BRIMMING WITH SEASONAL PRODUCE AND WARM SPICES

PHOTOGRAPHY BY WILLIAM DICKEY / RECIPE DEVELOPMENT AND FOOD STYLING BY LAURA CRANDALL / STYLING BY MARY BETH JONES

Maple-Pecan Apple Cake with Maple Buttercream
page 106

Pear Cake with Whipped Chocolate Ganache
page 105

Butterscotch Cake with Sa ted Caramel Buttercream
page 104

Browned Butter Apple Poke Cake
with Cream Cheese Icing
page 103

Pumpkin Spice Gooey Butter Cake
page 103

We baked these sheet cakes in Williams Sonoma Goldtouch Nonstick Rectangular Cake Pans, available at *williams-sonoma.com*

cover recipe

Bourbon-Walnut Brown Sugar
Cake with Mascarpone Buttercream
page 105

PUMPKIN SPICE GOOEY BUTTER CAKE

Makes about 12 servings

Inspired by the gooey butter cake of St. Louis, Missouri, this spiced cake has two textured layers a chewy brown sugar base and a filling so rich with butter, eggs, and pumpkin purée that the middle sinks down into a creamy, custardy valley

- **¾ cup (165 grams) firmly packed dark brown sugar**
- **¼ cup (50 grams) granulated sugar**
- **½ cup (113 grams) plus 6 tablespoons (84 grams) unsalted butter, melted and divided**
- **5 large eggs (250 grams), divided**
- **1½ cups (188 grams) all-purpose flour**
- **2 teaspoons (10 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **8 ounces (225 grams) cream cheese, softened**
- **1 (15-ounce) can (425 grams) pumpkin**
- **3 tablespoons (45 grams) spiced black rum**
- **3¾ cups (450 grams) confectioners' sugar, sifted**
- **1 teaspoon (2 grams) ground cinnamon**
- **¼ teaspoon ground ginger**
- **¼ teaspoon ground nutmeg**
- **⅛ teaspoon ground allspice**
- **⅛ teaspoon ground cloves**
- **Garnish: confectioners' sugar**

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan; spray pan again.
2. In a large bowl, whisk together brown sugar, granulated sugar, 6 tablespoons (84 grams) melted butter, and 2 eggs (100 grams). Add flour, baking powder, and salt, whisking until smooth. Spread into bottom of prepared pan; set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium-low speed until smooth. Add pumpkin, and beat until combined, 2 to 3 minutes. Add rum, remaining 3 eggs (150 grams), and remaining ½ cup (113 grams) melted butter, beating until smooth. Gradually add confectioners' sugar, cinnamon, ginger, nutmeg, allspice, and cloves, beating until well combined. Pour over cake base, smoothing with an offset spatula.
4. Bake until center is slightly set, about 40 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan. Dust with confectioners' sugar, if desired.

BROWNED BUTTER APPLE POKE CAKE WITH CREAM CHEESE ICING

Makes about 12 servings

The secret to this apple-intense poke cake? Boiled Cider, a tangy reduction of fresh apple cider. Take a bite of this tender cake, and you'll find the best kind of surprise: pockets of tart cider syrup hiding under a thick coat of cream cheese frosting

- **¾ cup plus 2 tablespoons (198 grams) unsalted butter**
- **2 cups (400 grams) granulated sugar**
- **3 large eggs (150 grams)**
- **1½ teaspoons (9 grams) vanilla bean paste**
- **3 cups (375 grams) cake flour**
- **2 teaspoons (10 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **½ teaspoon (2.5 grams) baking soda**
- **1 cup (240 grams) whole buttermilk**
- **Boiled Cider (recipe follows)**
- **Cream Cheese Icing (recipe follows)**

1. In a medium saucepan, melt butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat, and place in a small bowl. Let cool in an ice bath, stirring every 5 minutes, until butter solidifies, about 20 minutes.
2. Preheat oven to 325°F (170°C). Spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan; spray pan again.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat browned butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla bean paste.
4. In a medium bowl, whisk together flour, baking powder, salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Pour batter into prepared pan, smoothing top with an offset spatula.
5. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool completely in pan. Using a wooden skewer, poke holes all over cake. Pour cooled Boiled Cider over cake. Spread with Cream Cheese Icing.

Boiled Cider

Makes about 1 cup

- **4 quarts (3,840 grams) apple cider**

1. In a large saucepan, bring cider just to a boil over medium-high heat. Reduce heat to low, and simmer, stirring occasionally, until the consistency of maple syrup is reached, about 2 hours. Let cool completely before using.

Cream Cheese Icing

Makes 6 cups

- **16 ounces (450 grams) cream cheese, softened**
- **1 cup (227 grams) unsalted butter, softened**
- **2 teaspoons (12 grams) vanilla bean paste**
- **3¾ cups (450 grams) confectioners' sugar**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth. Add butter, and beat until creamy,

about 4 minutes. Beat in vanilla bean paste. Gradually add confectioners' sugar, beating until smooth, about 2 minutes. Use immediately.

BUTTERSCOTCH CAKE WITH SALTED CARAMEL BUTTERCREAM

Makes about 12 servings

Finished off with a silky Swiss meringue buttercream and a generous pour of salted caramel, this sheet cake is pure butterscotch bliss.

- **⅔ cup (113 grams) butterscotch morsels**
- **¼ cup (60 grams) water**
- **½ cup (113 grams) unsalted butter, softened**
- **1½ cups (330 grams) firmly packed light brown sugar**
- **3 large eggs (150 grams)**
- **1 teaspoon (4 grams) vanilla extract**
- **2¼ cups (281 grams) cake flour**
- **2 teaspoons (10 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ teaspoon (1.25 grams) baking soda**
- **1 cup (240 grams) heavy whipping cream**
- **Salted Caramel Buttercream (recipe follows)**
- **⅔ cup (168 grams) Salted Caramel Sauce (recipe follows)**
- **Garnish: Maldon sea salt**

1. Preheat oven to 325°F (170°C). Spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan; spray pan again.
2. In a small microwave-safe bowl, combine butterscotch morsels and ¼ cup (60 grams) water. Microwave on high in 15-second intervals, stirring between each, until melted and smooth. Let cool to room temperature.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla and butterscotch mixture.
4. In a medium bowl, whisk together flour, baking powder, salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture alternately with cream, beginning and ending with flour mixture, beating just until combined after each addition. Pour batter into prepared pan, smoothing top with an offset spatula.
5. Bake until a wooden pick inserted in center comes out clean, about 35 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan. Spread Salted Caramel Buttercream onto cooled cake. Drizzle with Salted Caramel, and sprinkle with sea salt, if desired.

Salted Caramel Buttercream

Makes 4 cups

- **3 large egg whites (90 grams), room temperature**
- **1 cup (200 grams) granulated sugar**
- **1½ cups (340 grams) unsalted butter, softened and cubed**
- **⅔ cup (168 grams) Salted Caramel Sauce (recipe follows)**

1. In the bowl of a stand mixer, whisk together egg whites and sugar by hand. Place mixer bowl over a saucepan of simmering water. Cook, whisking occasionally, until mixture registers 155°F (68°C) to 160°F (71°C) on a candy thermometer.
2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until stiff peaks form and bowl is cool to the touch, about 5 minutes. Add butter, 2 tablespoons (28 grams) at a time, beating until combined. Add Salted Caramel Sauce, and beat until smooth, about 3 minutes. (If buttercream breaks, beat 2 to 3 minutes more, and the emulsion will come back together.) Use immediately, or refrigerate in an airtight container for up to 3 days. If refrigerating, let frosting come to room temperature before using.

Salted Caramel Sauce

Makes about 1⅓ cups

- **½ cup (120 grams) heavy whipping cream, room temperature**
- **1 teaspoon (3 grams) Maldon sea salt**
- **1 cup (200 grams) granulated sugar**
- **4 tablespoons (60 grams) water, divided**
- **6 tablespoons (84 grams) unsalted butter, softened and cubed**
- **2 teaspoons (8 grams) vanilla extract**

1. In a small saucepan, heat cream and salt over very low heat. Simmer until salt is dissolved. Remove from heat, and set aside.
2. In a medium saucepan, heat sugar and 3 tablespoons (45 grams) water over high heat, being careful not to splash sides of pan. (It should be the consistency of wet sand.) Use remaining 1 tablespoon (15 grams) water to brush down sides of pan, and stir to help sugar dissolve. (Do not stir once it starts to boil.) Cook until desired light amber color is reached and a candy thermometer registers 330°F (166°C). Remove from heat, slowly add warm cream mixture, whisking to combine. Add butter, a few pieces at a time, whisking until combined. Stir in vanilla. Let cool completely. (See page 111 for a visual guide on how to make caramel sauce.)

PEAR CAKE WITH WHIPPED CHOCOLATE GANACHE

Makes about 12 servings

A hint of cardamom lends a little heat to this rich buttermilk batter swirled with a fragrant pear spread. Unlike jam, fruit spreads don't have any added sugar, so they lend a more natural, delicate sweetness to baked goods. If you like your cake extra sweet, though, jam works just as well.

- **¾ cup (170 grams) unsalted butter, softened**
- **1 cup (200 grams) granulated sugar**
- **½ cup (110 grams) firmly packed light brown sugar**
- **4 large eggs (200 grams)**
- **1 teaspoon (4 grams) vanilla extract**
- **2¼ cups (344 grams) cake flour**
- **1 teaspoon (5 grams) baking powder**
- **1 teaspoon (5 grams) baking soda**
- **1 teaspoon (3 grams) kosher salt**
- **¼ teaspoon ground cardamom**
- **1¾ cups (560 grams) pear spread or jam***
- **¾ cup (180 grams) whole buttermilk**
- **Whipped Chocolate Ganache (recipe follows)**
- **Garnish: shaved chocolate (see Note)**

1. Preheat oven to 325°F (170°C). Spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan; spray pan again.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

3. In a medium bowl, whisk together flour, baking powder, baking soda, salt, and cardamom. In a small bowl, whisk together pear spread and buttermilk. With mixer on low speed, gradually add flour mixture to butter mixture alternately with pear spread mixture, beginning and ending with flour mixture, beating just until combined after each addition. Pour batter into prepared pan, smoothing top with an offset spatula.

4. Bake until a wooden pick inserted in center comes out clean, 40 to 45 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan. Spread Whipped Chocolate Ganache onto cooled cake. Garnish with shaved chocolate (See Note), if desired.

**We used St. Dalfour Gourmet Pear 100% Fruit Spread, available at specialty food stores or online.*

Note: *To create shaved chocolate, microwave a block of chocolate in 5-second intervals to soften it slightly. Using a vegetable peeler, thinly shave off pieces of chocolate. We used Callebaut 60.3% Cacao Dark Chocolate.*

Whipped Chocolate Ganache

Makes 2½ cups

- **10.5 ounces (315 grams) 60% cacao chocolate baking bars, chopped**
- **1¼ cups (300 grams) heavy whipping cream**
- **2 tablespoons (28 grams) unsalted butter, softened**
- **1 teaspoon (4 grams) vanilla extract**

1. Place chopped chocolate in a large bowl.

2. In a small saucepan, bring cream to a boil over medium-low heat. Pour half of hot cream over chocolate, let stand for 30 seconds. Starting in center of bowl, slowly stir with a rubber spatula until combined. Add remaining hot cream, and slowly stir to combine. Add butter and vanilla, stirring until fully incorporated. Let ganache come to room temperature. Cover and refrigerate for at least 2 hours.

3. Place ganache in the bowl of a stand mixer fitted with the whisk attachment. With mixer on low speed, beat ganache until it is light in color and thickened (if ganache texture starts to look granular, you've overwhipped). Use immediately.

BOURBON-WALNUT BROWN SUGAR CAKE WITH MASCARPONE BUTTERCREAM

Makes about 12 servings

There's nothing like a little bourbon to warm the soul when the weather turns cool and crisp, which is why we let the aromatic Kentucky-made spirit star in this grown-up version of your favorite brown sugar cake. Mascarpone thickens and brings a slight tang to the frosting.

- **1 cup (227 grams) unsalted butter, softened**
- **1½ cups (330 grams) firmly packed dark brown sugar**
- **4 large eggs (200 grams)**
- **1 teaspoon (6 grams) vanilla bean paste**
- **3 cups (375 grams) cake flour**
- **2 teaspoons (10 grams) baking powder**
- **1 teaspoon (2 grams) ground cinnamon**
- **½ teaspoon (2.5 grams) baking soda**
- **½ teaspoon (1.5 grams) kosher salt**
- **1 cup (240 grams) whole milk**
- **½ cup (120 grams) bourbon**
- **¾ cup (85 grams) chopped walnuts**
- **Mascarpone Buttercream (recipe follows)**
- **Garnish: chopped walnuts**

1. Preheat oven to 325°F (170°C). Spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan; spray pan again.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla bean paste.

3. In a medium bowl, whisk together flour, baking powder, cinnamon, baking soda, and salt. In a small bowl, whisk together milk and bourbon. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Fold in walnuts. Pour batter into prepared pan, smoothing top with an offset spatula.

4. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan. Spread Mascarpone Buttercream onto cooled cake. Garnish with walnuts, if desired.

Mascarpone Buttercream

Makes 3 cups

- **1 cup (227 grams) unsalted butter, softened**
- **2 cups (240 grams) confectioners' sugar**
- **2 teaspoons (10 grams) heavy whipping cream**
- **2 teaspoons (12 grams) vanilla bean paste**
- **⅛ teaspoon kosher salt**
- **8 ounces (225 grams) mascarpone cheese**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy. Increase mixer speed to medium-high. Gradually add confectioners' sugar, beating until fluffy, 3 to 4 minutes. Add cream, vanilla bean paste, and salt; beat until combined. Fold in mascarpone cheese by hand, and stir until combined. (Be careful not to overmix mascarpone. It will begin to separate and start to weep.) Use immediately.

MAPLE-PECAN APPLE CAKE WITH MAPLE BUTTERCREAM

Makes about 12 servings

To give this cake a richer maple flavor, we use Grade B maple syrup, which has a stronger profile than Grade A. The label of your syrup bottle will detail which grade your syrup is.

- **1 cup (227 grams) unsalted butter, softened**
- **½ cup (110 grams) firmly packed dark brown sugar**
- **2 large eggs (100 grams), room temperature**
- **1 tablespoon (13 grams) vanilla extract**
- **3 cups (375 grams) all-purpose flour**
- **2 teaspoons (10 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **1 teaspoon (2 grams) ground cinnamon**
- **¼ teaspoon (2.5 grams) baking soda**
- **1 cup (336 grams) Grade B maple syrup**
- **¾ cup (180 grams) sour cream**
- **1 Honeycrisp apple (200 grams), peeled and chopped (about 1¼ cups)**
- **¾ cup (85 grams) finely chopped pecans**
- **Maple Buttercream (recipe follows)**

1. Preheat oven to 325°F (170°C). Spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan; spray pan again.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

3. In a medium bowl, whisk together flour, baking powder, salt, cinnamon, and baking soda. In a small bowl, whisk together maple syrup and sour cream. With mixer on low speed, gradually add flour mixture to butter mixture alternately with maple syrup mixture, beginning and ending with flour mixture, beating just until combined after each addition. Fold in apple and pecans. Pour batter into prepared pan, smoothing top with an offset spatula.

4. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan. Spread Maple Buttercream onto cooled cake.

Maple Buttercream

Makes 5 cups

- **6 large egg whites (180 grams)**
- **½ cup plus 2 tablespoons (124 grams) granulated sugar**
- **1 cup (336 grams) Grade B maple syrup**
- **1¾ cups plus 2 tablespoons (438 grams) unsalted butter, softened**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ teaspoon (2 grams) vanilla extract**

1. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium speed until foamy. Gradually add sugar, beating until medium peaks form.

2. Meanwhile, in a large saucepan, heat maple syrup over medium heat until a candy thermometer registers 240°F (116°C).

3. Slowly pour hot maple syrup into egg white mixture, beating until bowl is cool to the touch. Add butter, 2 tablespoons (28 grams) at a time, beating until combined. (Your buttercream may look slightly runny at this point, but continue whipping on high until fluffy.) Add salt and vanilla, beating to combine. Use immediately, or refrigerate in an airtight container for up to 3 days. If refrigerating, let frosting come to room temperature before using.

Conchas

THE LOVE AFFAIR WITH THIS SWEET CRACKLED TREAT, THE KING OF MEXICAN PAN DULCE, GOES BACK FOR CENTURIES

BY JENNIFER V. COLE
RECIPE DEVELOPMENT AND FOOD STYLING BY ELIZABETH STRINGER / PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE

In the morning, along the tree-lined *calles* of Mexico City, the capital quietly bustles. The fountains of the many (many) parks gurgle to life. Street-side taquerías begin setting their colorful tableaux of salsas, meats, and fragrant chopped onions and cilantro. Markets open the daily trade of fruits and vegetables. Cafés rouse the weary—this is a late-night town—with *café con leche* and cinnamon-scented hot chocolate. And the plethora of bakeries, or *panaderías* or *pastelerías*, fills the air with the wheat- and yeast-laced aroma of freshly baked pan dulce. These sweet breads, of which there are some 2,000 different varieties, form the backbone of the Mexican breadbasket, from *abrazos* (a type of folded Danish with a dollop of cream) to *orejas* (palmiers, or elephant ears). But there is nothing more popular or ubiquitous than the *concha*.

Conchas are soft sweet rolls, similar to brioche, that are made with flour, water or milk, sugar, butter or lard, eggs, and yeast. This roll is then topped with a sugary cookie dough crust. Once the cookie disk is placed atop the roll, it gets scored and looks crackled like a shell when baked, which is where the name concha comes from. You'll see them in every shade of the rainbow in the windows of bakeries around town—around the country—but the most common are chocolate and vanilla. The concha shelf life is short, so the best bakeries, such as Panadería Rosetta, Pastelería Ideal, and Pastelería Maque, routinely put out fresh batches every three or four hours. So, even in the late afternoon, when locals take *la merienda*, the traditional post-lunch coffee break or predinner snack, the conchas are fresh.

But why has a land where corn is king—tortillas, tamales, pozole—become so known for pan dulce? In fact, around the globe, as Mexicans migrate, you'll find panaderías as often as taquerías. When the Spanish arrived in Mexico in the 1500s and conquered the Aztec capital Tenochtitlán, they established Mexico City, laying it out in the style of the great cities of Europe, with wide avenues and churches erected in the style of their homeland. Though native populations had thrived on squash, beans, and nixtamalized corn, the growing Spanish population yearned for wheat, a grain from the Old World, to supplement their diet.

Not only did the Spaniards miss the taste of wheat, but their religion required it. For Catholics, the ritual of the Eucharist involves consumption of a wafer, which represents the body of Christ. The sacramental wafer can only be made of two humble ingredients: wheat and water. So, the European settlers brought grain to plant. And after some rough starts figuring out where and how it could grow in Mexico, they finally got it right. In 1525, Mexico's first wheat mill opened.

Over the next couple hundred years, as consumption of wheat grew, the country's aristocrats began bringing over European bakers. There was an influx of French bread artisans in the 17th century who migrated across the Atlantic to open shop. It's likely this is where the concha's brioche base originated.

By the late 1800s, bread was thoroughly absorbed into the Mexican culinary tradition, with a well-stocked, aromatic panadería on every corner. Today, it's hard to imagine Mexico without an ample supply of pan dulce.

The origin of the cookie topping on the concha is unknown. Maybe it started as protection for the dough during baking. Maybe the French bakers borrowed from their German neighbors, who were known for their streusels. Or maybe, once upon a time, someone just had a sweet tooth. However the sugary cookie topping began, it stuck. And now the crackled concha is the most sought-after, most recognized, most beloved of Mexican pastries.

Conchas

Makes 15

To give our version of this Mexican sweet roll an even more tender, heightened pillowy texture than the traditional recipe, we enrich the dough with more butter and milk. The classic crunchy, sugary streusel topping is delicious as is, but you'll adore our two indulgent flavor variations of Mexican chocolate and Chinese five-spice.

4¼ cups (531 grams) all-purpose flour, divided
⅓ cup (67 grams) granulated sugar
2¼ teaspoons (7 grams) active dry yeast
1 teaspoon (3 grams) kosher salt
⅔ cup (150 grams) evaporated milk
⅓ cup (76 grams) water
6 tablespoons (84 grams) unsalted butter, softened and cubed
2 large eggs (100 grams)
Egg Streusel Topping Three Ways (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 2 cups (250 grams) flour, sugar, yeast, and salt at low speed until combined.
2. In a small saucepan, heat evaporated milk, ⅓ cup (76 grams) water, and butter over medium heat until a candy thermometer registers 120°F (49°C) to 130°F (54°C). With mixer on low speed, add hot milk mixture to flour mixture. Increase mixer speed to medium, and beat for 2 minutes. Add eggs and 1 cup (125 grams) flour; beat at high speed for 2 minutes. Gradually add remaining 1¼ cups (156 grams) flour, beating until a soft dough forms.
3. Switch to the dough hook attachment; beat at medium speed until dough is smooth but still sticky, about 5 minutes. Turn out dough onto a lightly floured surface, and knead until very soft, smooth, and no longer sticky, about 1 minute. If dough seems too sticky, add ¼ cup (31 grams) more flour. (Dough should be on the soft side, so don't add too much flour, or buns won't be as soft.)
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1 to 1½ hours.
5. Line 3 baking sheets with parchment paper.
6. Punch down dough, and turn out onto a lightly floured surface. Divide dough into 15 equal portions (65 grams each), and shape each portion into a smooth ball. Flatten each ball into a 3-inch round, and place on prepared pans. Top with Egg Streusel Topping Three Ways. Using a small paring knife, carefully cut a scallop shell or crisscross design into streusel, leaving a ¼-inch border. Let rise in a warm, draft-free place (75°F/24°C) until almost doubled in size, 45 to 60 minutes.
7. Preheat oven to 375°F (190°C).
8. Bake until topping is just beginning to brown, 15 to 20 minutes. Serve warm or at room temperature. Store in an airtight container at room temperature for up to 2 days.

Egg Streusel Topping Three Ways

Makes 3 cups

1½ cups (188 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided
½ cup (100 grams) granulated sugar
¼ teaspoon kosher salt
7 tablespoons (98 grams) cold unsalted butter, cubed
1 large egg (50 grams)
1 large egg yolk (19 grams)
2 tablespoons (8 grams) finely grated Mexican chocolate
1 teaspoon (2 grams) unsweetened cocoa powder
1 tablespoon (14 grams) firmly packed dark brown sugar
1 teaspoon (2 grams) ground cinnamon
½ teaspoon (1 gram) Chinese five-spice powder

1. In a medium bowl, stir together 1½ cups (188 grams) flour, granulated sugar, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly. In a small bowl, whisk together egg and egg yolk; stir egg mixture into flour mixture until clumps form.
2. Divide mixture into 3 equal portions of 1 cup each. Using hands, form each portion into a paste, making sure all ingredients are well combined and emulsified with no butter chunks left over. Place one portion in a small bowl, and stir in finely grated chocolate and cocoa until combined. Place second portion in another bowl. Stir in brown sugar, cinnamon, five-spice powder, and remaining 1 tablespoon (8 grams) flour. Leave third portion as is.
3. Beginning with plain streusel mixture, divide and shape each portion into 5 balls. (You will have a total of 15 balls.) On a lightly floured surface, press each ball into a 4-inch patty. Place on a large plate, separating layers with plastic wrap or parchment paper to keep from sticking together. Cover with plastic wrap, and refrigerate until ready to use.

test kitchen technique

how to *make a caramel sauce*

FAST HANDS AND A LITTLE PREP ENSURE A RICH, EASY CARAMEL YOU CAN USE FOR MORE THAN JUST OUR BUTTERSCOTCH CAKE (PAGE 104) BY KYLE GRACE MILLS

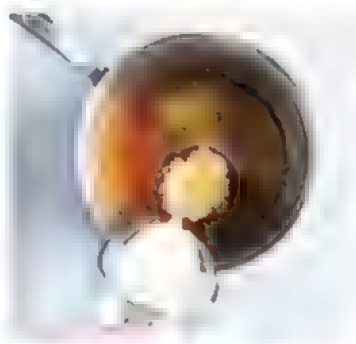
Making caramel takes few ingredients and little time, but it can intimidate even the most proficient of bakers. Common pitfalls are grittiness from sugar crystallization, scorching splash backs when adding the cream, and the blighted burnt caramel. But no more. Follow our step-by-step visuals and tips to get the sticky homemade caramel of your dreams.

Step 1: Once your ingredients and tools are in place, add water and sugar to a scrupulously clean, light-colored (to gauge the color of the sugar as it cooks), heavy-bottomed saucepan. Stir together until it looks like wet sand. Using a pastry brush, coat the edges of the pan with water to keep sugar crystals from forming and making your caramel gritty.

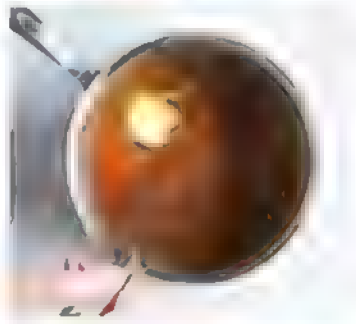
Step 2: Turn your burner on to high. Stir mixture occasionally, until sugar dissolves. Don't stir your mixture once it boils; it'll cause crystallization and grittiness.

Step 3: As the sugar begins to color, you'll need to focus. It'll begin to caramelize on the outer edges and work its way in. For first timers, use a candy thermometer, pulling your caramel off the burner once it reaches 330°F (166°C). Once you get comfortable with making caramel, you can tell when your sugar is ready by the amber color alone.

Step 4: After your sugar has caramelized, immediately remove the caramel from heat, and add the heavy cream in a slow, steady stream to avoid any wild, burning splash back. Keep in mind that the caramel will continue to cook even after you remove it from heat, so make sure there's no delay in adding the warm cream. Whisk until smooth.



Step 5: The sputtering of the caramel will have completely subsided at this point. Add in the butter, 1 tablespoon (14 grams) at a time, whisking until melted and smoothly incorporated. Add vanilla (or whatever mix-ins your caramel calls for).



Step 6: As it cools, your final caramel will thicken to a honey-like viscosity and will maintain that rich amber hue. Drizzle it over anything and everything, but especially on that pint of vanilla ice cream waiting in the freezer.

first things first: *mise en place*

A practice used in professional kitchens and bakeries, *mise en place* refers to assembling all of your tools and ingredients before you begin cooking. This is especially important for making a caramel sauce. You'll need to have your cream, butter, and vanilla measured before you start. Caramel requires speed and forethought because once the sugar begins to darken, it takes only seconds to go from perfect to burnt. Use the *mise en place* system for all of your baking, and watch your life transform.

pumpkin-date babka

THIS FALL, BAKE BREAD WITH FLAIR. WE TRANSFORM THE TRADITIONAL RECTANGULAR-SHAPED LOAF INTO A STUNNING FREEFORM ROUND BURSTING WITH AUTUMNAL FLAVOR.

PUMPKIN-DATE BABKA

Makes 1 (12- to 13-inch wide) round loaf

This tightly woven babka is visually impressive, and braiding the dough to create the design is easier than you think. The tender pumpkin bread is layered with spiraling waves of Date-Hazelnut Filling gently spiced with a dash of cardamom. We like slicing into the round like you would a pie and drizzling wedges with the tangy Crème Fraîche Honey Glaze before serving.

- ¼ cup (60 grams) warm whole milk (105°F/41°C to 110°F/43°C)
- 4 tablespoons (48 grams) granulated sugar, divided
- 1 tablespoon (9 grams) active dry yeast
- 3¼ cups (469 grams) all-purpose flour, divided
- 1½ teaspoons (4.5 grams) kosher salt
- ¾ cup (183 grams) canned pumpkin
- 3 large eggs (150 grams), divided
- 1 teaspoon (4 grams) vanilla extract
- ½ cup (113 grams) unsalted butter, softened
- Date-Hazelnut Filling (recipe follows)
- 1 tablespoon (14 grams) water
- 2 tablespoons (24 grams) sanding sugar
- ¼ teaspoon ground cinnamon
- Crème Fraîche Honey Glaze (recipe follows)

1. In the bowl of a stand mixer, whisk together warm milk, 2 tablespoons (24 grams) granulated sugar, and yeast by hand with whisk attachment until yeast is dissolved. Let stand for 10 minutes. Using the paddle attachment, add ¾ cup (94 grams) flour, beating at low speed until smooth, about 30 seconds. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 45 minutes.

2. Add salt, remaining 3 cups (375 grams) flour, and remaining 2 tablespoons (24 grams) granulated sugar to sponge. Using the dough hook attachment, add pumpkin, 2 eggs (100 grams), and vanilla, beating at low speed until combined, 2 to 3 minutes. Scrape sides of bowl, and increase mixer speed to medium-low; beat until dough pulls away from sides of bowl, 7 to 9 minutes. Add butter, 1 tablespoon (14 grams) at a time, letting each piece incorporate before adding the next.

3. Spray a large bowl with cooking spray. Shape dough into a ball, and place in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1 to 1½ hours.

4. Punch down dough, and divide in half (about 490 grams each). On a large lightly floured surface, roll each half of dough into an 18x9-inch rectangle. Spread half of Date-Hazelnut Filling onto each rectangle, leaving a 1-inch border on all sides. Starting with one long side, roll up dough, jelly roll style; pinch edges to seal. Place rolls, seam side down, on work surface. Using a bench scraper, cut each roll in half lengthwise; turn halves cut side up.

5. To prepare loaf for braiding, lay two strands side by side horizontally across your work surface. Place remaining strands perpendicular to them over center. To weave the center, carefully fold back the top half of the left vertical strand and the left side of the top horizontal strand. Return the vertical strand to its previous position, then lay the horizontal strand over it. Repeat by folding back the bottom half of the right vertical strand and the right half of the bottom horizontal strand. Return the vertical strand to its previous position, then lay the horizontal strand over it. The four strands should now be closely woven at center.

6. To braid loose ends, lift each "under" strand over the strand to its right until you've gone clockwise one full circle. Repeat procedure in a counterclockwise direction, lifting each "under" strand over the strand to its left until you've gone one full circle. Repeat braiding in alternating directions until you've reached ends. Tuck ends under.

7. Transfer to a parchment paper-lined baking sheet. Cover loosely with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until almost doubled in size, about 30 minutes.

8. Preheat oven to 350°F (180°C).

9. In a small bowl, whisk together 1 tablespoon (14 grams) water and remaining 1 egg (50 grams). In another small bowl, stir together sanding sugar and cinnamon. Brush dough with egg wash, and sprinkle with cinnamon sugar mixture.

10. Bake until an instant-read thermometer inserted in center registers 205°F (96°C), 55 minutes to 1 hour, covering with foil after 25 minutes of baking. Let cool completely on a wire rack. Serve with Crème Fraîche Honey Glaze.

Note: *For a step-by-step visual guide on how to braid this loaf, check out our Rosemary Fig Marsala Round Challah recipe on* bakefromscratch.com.

Date-Hazelnut Filling

Makes about 1¼ cups

- 1½ cups (262.5 grams) whole pitted dates
- ⅓ cup (80 grams) water
- 2 tablespoons (24 grams) granulated sugar
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (2 grams) vanilla extract
- ¼ teaspoon kosher salt
- ⅛ teaspoon ground cardamom
- 1 cup (113 grams) finely chopped hazelnuts

1. In a small microwave-safe bowl, combine dates and ⅓ cup (80 grams) water. Loosely cover and microwave on high for 2 minutes.

2. Place dates, any remaining water, sugar, cinnamon, vanilla, salt, and cardamom in the work bowl of a food processor; process until smooth. Transfer to a bowl, and let cool completely. Stir in hazelnuts.

Crème Fraîche Honey Glaze

Makes about ¾ cup

- ½ cup (120 grams) crème fraîche
- ½ cup (60 grams) confectioners' sugar
- 2 tablespoons (42 grams) honey
- ¼ teaspoon (1 gram) vanilla extract
- ⅛ teaspoon kosher salt

1. In a small bowl, whisk together all ingredients until smooth. Use immediately.

Pumpkin-Date Babka
page 112

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